

Introduction of Advance Course for Bakery

This course is mainly designed for those person who want to earn without any large investment or big shop in minimal budget. It can be managed from home as HOME BAKERY.

It's a 4 week course (3 days in a week) and no need to bring anything from your home as all baking material will be provided by the institute only.

We will cover below items during the tenure of course:

1. Baking of Maida & Curd Sponge
2. Baking of Premix Sponge
3. Jar Cake
4. Vanilla Dry Cake
5. Chocolate Dry Cake
6. Banana Dry Cake
7. Marbel Effect Dry Cake
8. Icing / Designing Practice
9. Flower Practice
10. Black Forest Cake
11. Pineapple Cake
12. Rasmalai Cake
13. Doll Cake
14. Chocolate Dutch Cake
15. Red velvet Cake
16. Photo print Cake
17. Mirror Glaze Cake
18. Marble Gel Cake
19. Butter Scotch Cake
20. Chocolate Truffle Cake
21. Collar Cake
22. Basket Cake
23. Dome Shape Blueberry Cake with Carving effect
24. Basic chocolate Decoration
25. Jeera Cookies
26. Choco Chips Cookies
27. Nankhatai
28. Peanut Cookies
29. Aata Cookies
30. Vanilla Cupcakes & Muffins
31. Chocolate Cupcakes & Muffins