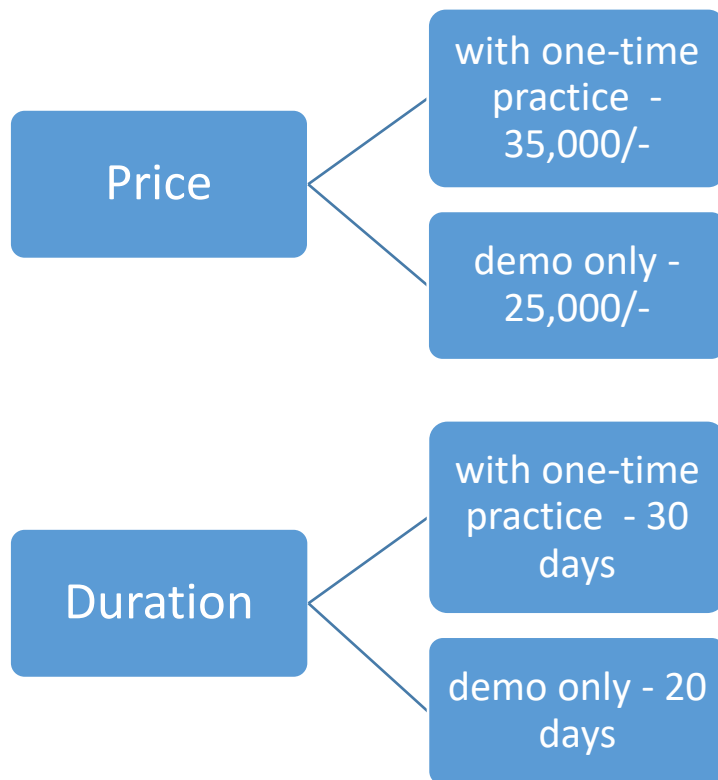


# Tier 1 Professional Bakery Course



## Types of Breads(10)

- Commercial Bases
  1. Vanilla
  2. Chocolate
  3. Red Velvet
- Royal Bases
  4. Kasata
  5. Curd Base
  6. Rasmalai
  7. Butter Milk
  8. Honey
  9. Multi Grain
  10. Vegan

## **Icing Techniques(25)**

1. Pan
2. Rasmalai
3. Kasata
4. Faluda
5. Rainbow
6. Basic Chocolate
7. Royal Chocolate
8. Ganache
9. Chocolate Truffle
10. Bento
11. Pinata
12. Pull Me
13. Texture
14. Fault Line
15. Geode
16. Floral Print
17. Red Velvet
18. Tire Cake
19. Doll with cream
20. Doll with Fondant
21. Multilayer Fondant
22. Half & Half
23. Shimmer
24. Gel
25. Tiger Print

## **Cookies(3)**

1. Basic Lemon
2. Basic Chocolate
3. Jain Cookies

## **Cup Cakes(2)**

1. Chocolate
2. Kasata

## **Muffins(2)**

1. Banana
2. Double Chocolate

## **Chocolate(3)**

1. Colouring
2. Tempering
3. Shaping