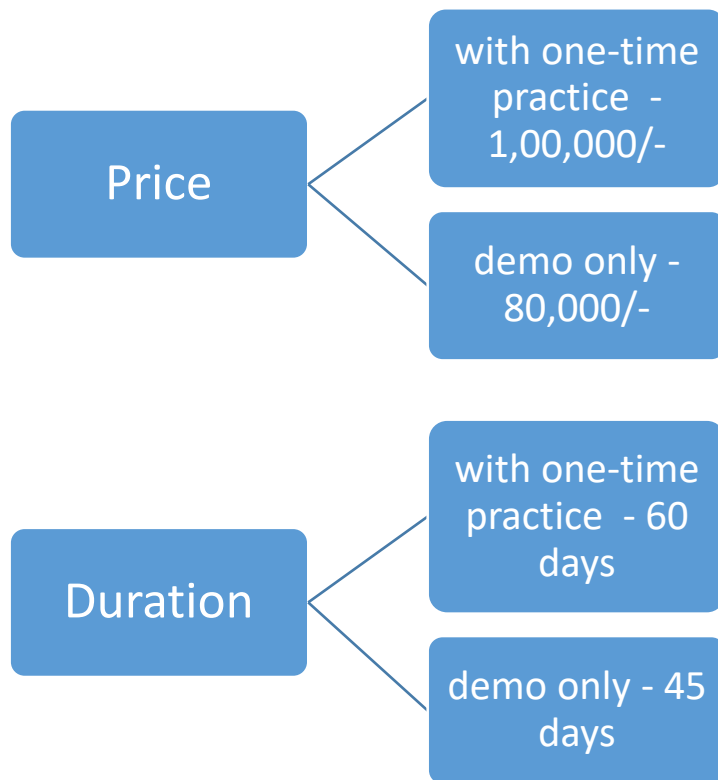


Tier 3 Professional Bakery Course



Types of Breads(20)

- 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

11. Pineapple Upside Down
12. Britania Tooty Fruity
13. Milk Rose
14. Mawa
15. Bakery Style
16. Milk Powder
17. Pre Mix
18. Sugar Free Dry Base
19. Red Velvet Base
20. Jagery

Icing Techniques(50)

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
26. Double Fault Line
27. Painting
28. Twins
29. Gel Carving
30. Marble Effect
31. Velvet Effect
32. Met Effect
33. Dry Spray Icing
34. Fresh Fruit Case
35. Artificial Flower Decoration
36. Bridal
37. Groom
38. 3 Tier
39. Texture with Butter Brush
40. Texture with Palet Knife
41. Galaxy Effect
42. Thread Effect
43. Black Forest
44. White Forest
45. Mirror Glaze Chocolate
46. Mirror Glaze Gel
47. Chocolate Mousse
48. Photo Frost
49. Colour Effect with Thread
- 50.

Cookies(8)

1. Basic Lemon
2. Basic Chocolate
3. Jain Cookies
4. Dry Fruit
5. Vegan
6. Tripple Chocolate
7. Coconut
8. Nan Khatai

Cup Cakes(4)

1. Chocolate
2. Kasata
3. Blueberry Cheese
4. Choco Dark Fantasy

Muffins(2)

1. Banana
2. Double Chocolate

Chocolate(3)

1. Colouring
2. Tempering
3. Shaping

Full Course on Garlic Bread

Full Course on Pizza Bread

2 Types of Waffles

3 Bases of Ice-Cream