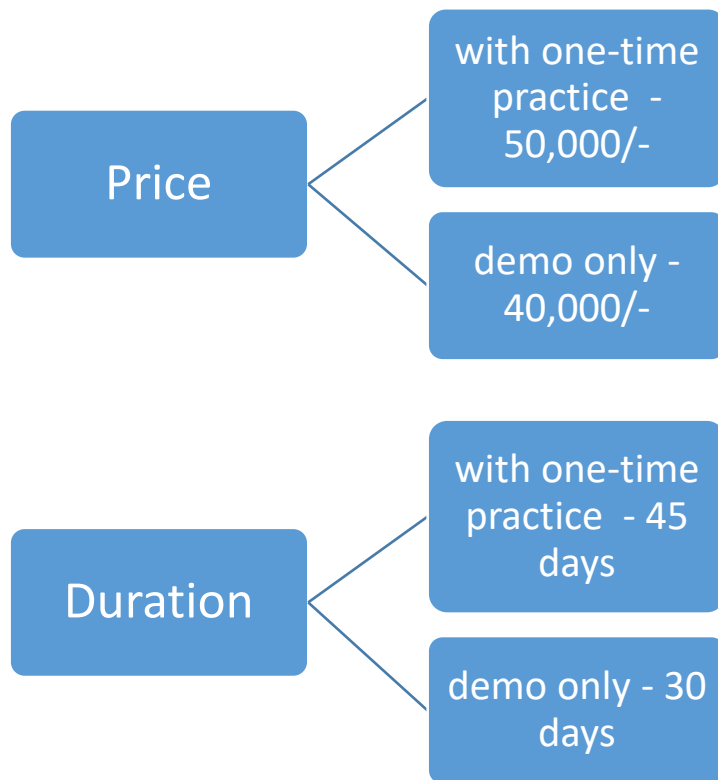


Tier 2 Professional Bakery Course



Types of Breads(15)

- 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

Icing Techniques(35)

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

Cookies

1. Basic Lemon
2. Basic Chocolate
3. Jain Cookies
4. Dry Fruit
5. Vegan

Cup Cakes

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

Muffins

1. Banana
2. Double Chocolate

Chocolate

1. Colouring
2. Tempering
3. Shaping

Basic Garlic Bread

Basic Pizza Bread

Basic Waffle

Basic Ice-Cream Course