




CAFE KRAFT COURSE FROM FLOUR TO FANCY AND DOUGH TO DONUTS

LEARN ARTISANAL PASTRY AND
BAKERY FOR A SUCCESSFUL BUSINESS





UNLOCK YOUR CULINARY POTENTIAL!

Join our comprehensive &Cafe
Craft& course and master the
art of creating exquisite
patisserie, bakery items, and
plated desserts. Designed for
aspiring bakers and chefs, this
program offers extensive
hands-on experience and a
wide array of recipes.

COURSE HIGHLIGHTS:

Duration : **4 WEEKS**

Total Hours: **80+ HOURS**

Number of Recipes
Provided: **90+**

Special feature:
all the Desserts are
**Eggfree, Gelatinfree
& Vegetarian**

WHAT YOU WILL MASTER: MODULE BREAKDOWN

1. **PÂTISSERIE** MODULE

Dive deep into the world of gourmet desserts with this hands-on module covering 48 recipes.

- Teatime Gourmet Cakes
- Gourmet Brownies
- Gourmet Cheesecakes
- Classic Desserts
- Cookies
- Gourmet Cupcakes and Muffins
- Gourmet Cake Slices



WHAT YOU WILL MASTER: MODULE BREAKDOWN

2. **BAKERY** MODULE

Learn to bake a variety of breads and pastries in this hands-on module, encompassing 24 recipes.

- Sandwich Style Basic Breads
- Savoury Breads
- Sweet Breads
- Puff Pastry
- Croissants and Danish
- Donuts



WHAT YOU WILL MASTER: MODULE BREAKDOWN

3. **SMALL BITES** MODULE

Perfect your skills in creating delightful small savory items with this hands-on module, featuring 11 recipes.

- Quiches and Tarts
- Lavash and Dips

4. **PLATED DESSERTS** MODULE

Discover the art of presentation and intricate dessert creation in this hands-on module, covering 12 recipes.



SCAN THE QR CODE
TO MAKE PAYMENT



MEJORIA BAKERY
CONCEPTS PRIVATE LIMITED

HDFC BANK ACCOUNT NO:
50200081573941

BRANCH:
SHAKESPEARE SARANI

IFSC CODE:
HDFC0008904



MEJORiA

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SCHOOL OF PASTRY

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