



MEJORiA

INTERNATIONAL  
SCHOOL OF PASTRY

# CAKE CANVAS COURSE FROM BASICS TO BRILLIANCE

---

COURSE DURATION:  
12 DAYS (4 DAYS A WEEK)



# FROM BASIC TO BRILLIANCE: MASTER EGG-FREE BAKING & LAUNCH YOUR HOME BAKERY!

Unleash your baking potential with our comprehensive 12-day course, designed to transform you into a skilled egg-free baker and equip you with the knowledge to start your own home bakery business. Get hands-on training in our fully equipped studio and receive a certificate upon completion.



# WHY CHOOSE US?

- 100% Eggless Recipes
  - Focus on Trending Cake Themes
  - Comprehensive Business Tips for Starting Your Own Home Bakery
  - Extensive Hands-On Training
  - Learn in a Fully Equipped Studio
  - Receive a Certificate upon Completion
- 

ENROLL TODAY AND TURN YOUR  
PASSION INTO A PROFESSION!

---



# WHAT YOU WILL MASTER: DETAILED COURSE CURRICULUM

## WEEK 1: FUNDAMENTALS & FOUNDATIONS

**DAY 1**

### INTRODUCTION TO EQUIPMENT & INGREDIENTS

- Learn to **operate commercial ovens, stand mixers, and professional baking tools.**
- Gain knowledge of essential ingredients and their uses.
- Discover **which equipment to buy to set up your bakery business.**
- Understand **where to source your ingredients.**



## DAY 2

### WEIGHTS, MEASURES & EGG-FREE THEORY

- Master the basics of **measuring your ingredients**.
- Learn to convert cup **measurements into grams**.
- Delve into the theory on **Eggfree** baking, understanding the use of eggs in baking and **effective egg substitutes**.

## DAY 3

### CUPCAKES GALORE!

- Bake 4 **different flavors of cupcakes**.
- Explore **various fillings and frostings**.
- Learn essential techniques for **decorating cupcakes**.

## DAY 4

### WHIPPED CREAM ARTISTRY

- Discover **how to prepare stable whipped cream**.
- Master techniques for **covering a cake with whipped cream** and achieving **sharp edges**.
- Practice diverse **piping techniques**.



# WHAT YOU WILL MASTER: DETAILED COURSE CURRICULUM

## WEEK 2: CELEBRATION & CLASSIC CAKES

**DAY 5-7**

### CELEBRATION CAKES & LAYERED PASTRIES

- Create **7 types of celebration cakes**.
- Explore **layered pastries**, different sponges, and fillings.
- Perfect your skills in **cake trimming & levelling**.
- Further enhance your **piping techniques**.
- Learn **how to layer a cake** and various **combing techniques**.
- Keep up with **trending cake themes**.



**DAY 8-9**

## **CLASSIC CAKES & TRADITIONAL FLAVORS**

- Bake **3 classic cake recipes**.
- Learn about the **origin of these timeless desserts**.
- Explore traditional Flavors.



# WHAT YOU WILL MASTER: DETAILED COURSE CURRICULUM

## WEEK 3: ADVANCED DECORATING & FONDANT TECHNIQUES

**DAY 10**

**CUPCAKES FLORAL  
DECORATION**

- Learn to create **6 different types of whipped cream flowers.**
- Understand the **uses of various nozzles.**
- Master the art of **coloring whipped cream.**



# WHAT YOU WILL MASTER: DETAILED COURSE CURRICULUM

## WEEK 3: ADVANCED DECORATING & FONDANT TECHNIQUES

**DAY 11-12**

**FONDANT CAKES &  
BUSINESS SKILLS**

- Learn **making a chocolate ganache cake**.
- Discover **how to make cake toppers**.
- Get **tips to achieving sharp edges with fondant**.
- Master **covering a cake with fondant and basic fondant techniques**.
- Learn **how to use moulds neatly**.
- Receive valuable **business tips for starting your own home bakery**.



**SCAN THE QR CODE  
TO MAKE PAYMENT**



**MEJORIA BAKERY  
CONCEPTS PRIVATE LIMITED**

**HDFC BANK ACCOUNT NO:  
50200081573941**

**BRANCH:  
SHAKESPEARE SARANI**

**IFSC CODE:  
HDFC0008904**



MEJORiA

INTERNATIONAL  
SCHOOL OF PASTRY

Mejoria International School Of Pastry

🌐 [www.mejoria.in](http://www.mejoria.in) | ☎ +9187775 75992