

Bakers Villa



**MODULE
FOR
ENTREPRENEUR COURSE
IN
EGGFREE BAKING**

MODULE 1

Science of Baking



History Of Baking
Rules Of Baking
Raw Ingredients Tasting
Commercial baking
Equipments

MODULE 2

Whip Cream Cakes



Half kg Cakes
Tall Cakes
Making Different Style Of
Sponges
Stiff Whipping Cream

MODULE 3

Whip Theme Cakes -1



Pinata cake
Pull Me Up
Dome Pastel
Fault Line Cake
Marble effect
Bento cake

MODULE 4

Whip Theme Cakes-2



Wedding cake
Jungle Theme Cake
Gravity Cake
Barbie Cake
Alphabet cake
Photo cake

MODULE 5

Fondant Cakes



Making Flowers *Bakers Villa*

Colouring Fondant

Making Figures and Toppers

Working on Dummy Cakes

Theme Cakes Design

Covering Cake with Fondant

Making Cakes with Ganache

MODULE 6

Cupcakes



To Make Sponge Base
Giving Different Flavours
Baking Technique

MODULE 7

MUFFIN



To Make Sponge Base
Giving Different Flavours
Baking Technique
Market Style Muffins

MODULE 8

Brownies



Sponge Base Brownie
Fudge Base Brownie
Crinkle Top Brownie
Baking Temperatures
Techniques

MODULE 9

TEA TIME CAKES



**To Make Sponge Base
Proper Batter
Different Style Of Packing
Without Any Preservatives**

MODULE 10

DOUGHNUTS



Making Dough
Frying Them At Right Temp
Techniques
Proofing Time

MODULE 11

Desserts



JAR CAKES
PUSH UP CAKES
CAKE LOLLIPOP
FALOODA GLASS
DESSERT

MODULE 12

BREADS



Making Dough
Giving Flavours
Techniques
Proofing Time
Styles Of Bread

MODULE 13

COOKIES & BISCUITS



Bar & Square
Drop Cookies
Rolled Cookies
Pipe Cookies
Moulded
Refrigerator Cookies
Filling Cookies

MODULE 14

CHOCOLATE



MELTING
TEMPERING
FILLING CHOCOLATE
CANDIES
LOLLIPOPS
BARKS & BARS
DIPPED CHOCOLATES

MODULE 15

CHOCOLATE GARNISHING



MELTING
TEMPERING
TWIST
SWIRL
PIPE
RINGS
DIFFERENT SHAPES

MODULE 16

CHEESE CAKES



BAKE
NO BAKE
GELATIN FREE
JAR CHEESE CAKE
&
THEORY

Bakers
Villa

FEEES

The fees for the 2 month program is
INR 50,000/- + tax

TIMINGS

MONDAY TO FRIDAY
11.00AM TO 4.00PM

CERTIFICATION

At the conclusion of the course, you will receive a certificate
from BAKERS VILLA ACADEMY.

ITEMS PROVIDED

Study Material
Tools & Equipments for class
Recipe Journals
Tool Kit
Aprons

CONTACT

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