











MODULE FOR ENTREPRENEUR COURSE IN EGGFREE BAKING

Science of Baking









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



Whip Cream Cakes







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



Whip Theme Cakes -1









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



Whip Theme Cakes-2









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





Fondant Cakes







Making Flowers Colouring Fondant

Making Figures and Toppers

Working on Dummy Cakes

Theme Cakes Design

Covering Cake with Fondant

Making Cakes with Ganache

Cupcakes











To Make Sponge Base Giving Different Flavours Baking Technique





MUFFIN





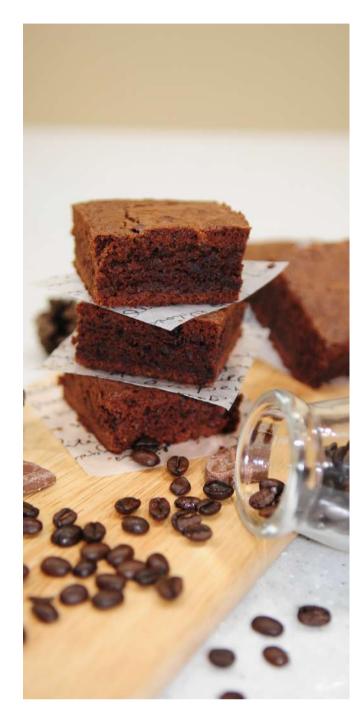


To Make Sponge Base Giving Different Flavours Baking Technique Market Style Muffins



Brownies











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



TEA TIME CAKES







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



DOUGHNUTS











Making Dough
Frying Them At Right Temp
Techniques
Proofing Time



Desserts





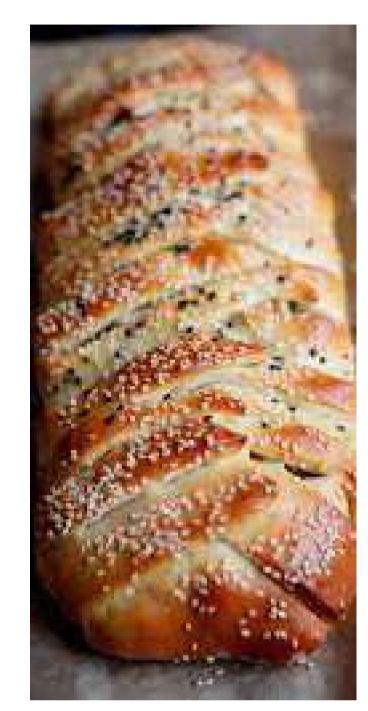


JAR CAKES
PUSH UP CAKES
CAKE LOLLIPOP
FALOODA GLASS
DESSERT



BREADS











Making Dough
Giving Flavours
Techniques
Proofing Time
Styles Of Bread Bakers



COOKIES & BISCUITS







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

CHOCOLATE









MELTING
TEMPERING
FILLING CHOCOLATE
CANDIES
LOLLIPOPS
BARKS & BARS
DIPPED CHOCOLATES

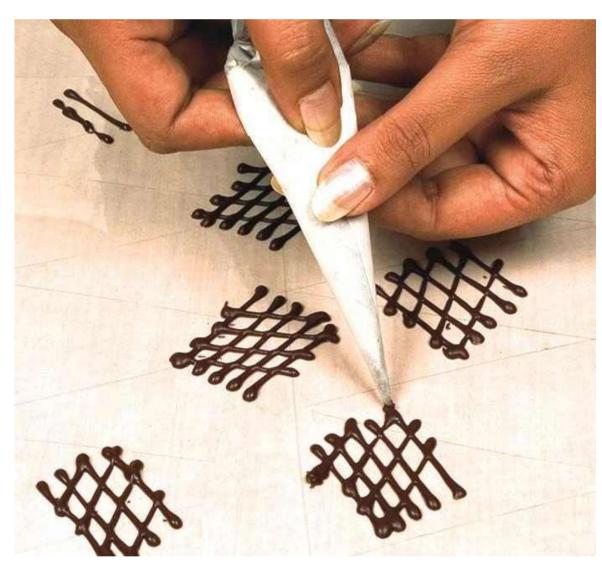


CHOCOLATE GARNISHING



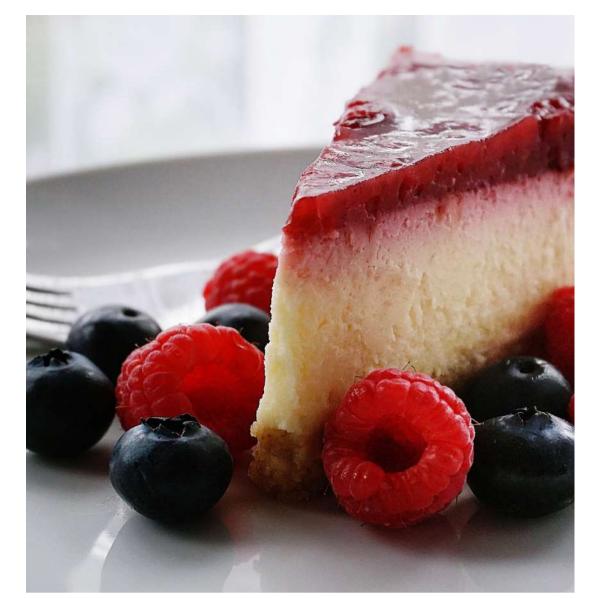






MELTING
TEMPERING
TWIST
SWIRL
PIPE
RINGS
DIFFERENT SHAPES





CHEESE CAKES







BAKE
NO BAKE
GELATIN FREE
JAR CHEESE CAKE

& THEORY



FEES

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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