

55 days Pro baking diploma course



DOODLE

CAFE & BAKERY

PROFESSIONAL BAKING COURSE



The ACADEMY provides you with adequate days on intensive personalized Complete HANDS ON professional courses

We teach you all the ways to master the art of BAKING . And teach you how to get an Early and SUCCESSFUL Start . All our Courses are personally designed by Our dear Chef Suman with all her genius experience inculcating International Quality.

The ACADEMY boosts your artistic skills and helps you build a strong base and helps you to excel in your aspiring baking career.

In this busy world the hunt for skillfully artistic people is always ON we train you on How to compete with the fast moving world outside and run your BUSINESS.

We teach you how to become a maestro ENTREPRENEUR as we have profusely trained over 1000+ students till date ..



We ' Bring the Best Out Of You'

Reasons to Join our Class!

- We focus on providing individual Attention to every student
- Boosting your confidence
- We Teach all the Expertise Tips and tricks
- We go STEP by STEP from basic to Advanced and International Level
- We encourage Every Students Individual taste and Aspiration
- Friendly Coach & Mentors
- Smart Interaction and professional working space
- We provide u the best art of bakingfor excelling in your future.
- proper social media marketing tricks to sky rocket your page

Products your will Learn [55 days course]

CELEBRATION CAKE

- Salted caramel drip butter cream cake
- Fruit almond gateaux
- Belgium Chocolate cake
- Red velvet cake



DONUTS & BERLINERS

- donuts & berliners*
- Chocolate donuts
- Praline donuts
- Colored donuts
- Cadbury donuts
- Sugar glazed donuts
- Cream cheese donuts
- Nutella Berliner
- Seasonal fruit cream Berliner

Brownies

- Chocolate goey brownie
- Red velvet brownie
- Hazelnut and craneberry
- blondies.

Cookies & Biscuits

- Chocolate chunk cookie
- Dry fruit cookie
- Masala biscuit
- Biscoff gooey cookie
- Oats and raisins healthier cookie



Quiche

- Savory Quiche

Tart

- Fresh fruit tart
- Chocolate and caramel tart

Cheesecakes

- Blue berry classic cheesecake
- Philadelphia orange zest cheesecake

Cupcakes

- Vanilla caramel cup cake
- Chocolate raspberry cup cake
- Red velvet cup cake

Commercial Bread

- Sandwich bread
- Multigrain bread
- Burger buns
- Pav bun
- Foccassia
- Grissini

Puffs

- Indian tadka masala puffs
- Paneer jalfrezi puffs
- Indian style egg puffs
- Pizza puffs
- Dil pasand
- Mushroom and soy open croquettes





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Travel Cakes

- Banana cake with walnut
- Carrot cake with candid nuts
- Chocolate streusel cake
- Dates cake

Fondant Theme Cakes

- Fondant cake
- With complete theme decoration and 2d figurine will be taught

Food Photography

- Proper usage OF natural & artificial backgrounds
- Perfect grip on artificial & natural lighting
- Right Angle for shooting
- Clear usage of tripod
- learn how to capture
- attractive images

Marketing

- Social media /Digital media marketing
- Training on responding to queries and closing bookings
- Training on analytic uses
- Training on hashtags,posts,reels,
- And stories
- Google Business Setup
- Training on photo &
- video editing apps
- Google reviews
- Paid ads(Ads Manager)





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Muffins

- Orange and cranberry muffins
- Chocolate muffins
- Caramel apple muffins
- Oats and banana muffins



International breads(with fillings)

- Panini
- Ciabatta
- Bagels
- Baguette bread

Egg & Eggless Macrons

- Making of full proof macrons shells and eggless taught
- Proper making of meringue
- all tips and techniques covered
- how to colour macarons
- 7+ fillings taught
- {Caramel macaron }
- {Chocolate macaron }
- {Lime macaron}
- {Coconut macaron}
- {Fig macrons}
- {coconut macrons}
- { blueberry macrons }
- Techniques on how to make



Unlimited fillings covered

- knowledge on baking temperature
- painting on macrons
- theme macrons
- Much more covered in the course





Important things to know !

- *We provide you from scratch knowledge What is Baking/history/ overall knowledge..*
- *Strictly only 4-5 students taken per batch to keep up the One ON One Quality learning experience*
- *Students get to Take HOME all the tasty products made by them*
- *We give you proper product & ingredient knowledge*
- *Proper knowledge on food photography and lighting*
- *CLIENT MANAGEMENT how to handle your costumers and their requirements*
- *How to quote your products to your costumers and keep them coming back for it..*
- *How to handle delicate products according to weather*
- *Activities on colours and ASTHETIC Plateing*
- *How to give attractive and neat packaging.*
- *How to handle stressful last minute drops*
- *How to give 100% towards costumization*
- *We Teach u all the products from basic to advance*
- *We give you complete analysis on OTG ,CONVENTION & MICROWAVE ovens*
- *A-Z knowledge on social media marketing*
- *We provide all the materials aprons, ingredients,baking materials,photographs,Recipe book, pdfs ,certificates*
- *How set up your business successfully after the training*
- *Full fledged after class support in everything*

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DETAILS

Weekday Batch

Duration: (55 days)

Days: Mon- Fri

Timings : 10:30- 5:30pm

REGISTRATIONS ARE ONLY CONFIRMED AFTER 10% of advance payment

**Kindly call/ text us for REGISTRATION
to know more details and personal interaction
+918762553092/9686616677**

Address

**3rd Floor, HBR Layout 2nd Block, Stage 1, HBR
Layout, Bengaluru, Karnataka 560045**



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