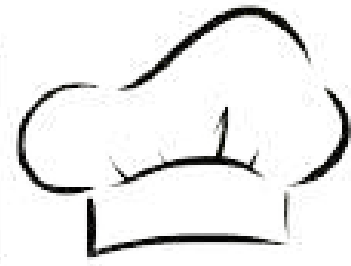


Bakersville
ACADEMY



**MODULE
FOR
10 DAYS
HOBBY BAKING COURSE**

MODULE 1

Science of Baking



Rules Of Baking
Equipments
ingredient knowledge

MODULE 2

Whip Cream Cakes



Half kg Cakes
Frosting, covering
How to use Nozzles
Stiff Whipping Cream

MODULE 3

Fondant Cakes



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Making Flowers
Colouring Fondant
Covering Cake with Fondant
Making Cakes with Ganache

MODULE 4

Cupcakes



To Make Sponge Base
Giving Different Flavours
Baking Technique

MODULE 5

MUFFIN



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

MODULE 6

Brownies



Sponge Base Brownie
Fudge Base Brownie
Baking Temperatures
Techniques

MODULE 7

TEA TIME CAKES



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

MODULE 8

BREADS



Making Dough
Giving Flavours
Techniques
Proofing Time
Styles Of Bread



MODULE 9

COOKIES & BISCUITS



rolling cookie
ball cookie
refrigerator cookie

FEEES

The fees for the 10 days program is
INR 12,000/- + tax

TIMINGS

MONDAY TO FRIDAY
04.00PM TO 07.00PM

CERTIFICATION

At the conclusion of the course, you will receive a certificate
from BAKERS VILLA ACADEMY.
ISO , Global Accreditation Assessment Forum Series

ITEMS PROVIDED

Study Material
Tools & Equipments for class
Recipe Journals
Aprons

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