

Bakersville
ACADEMY



**MODULE FOR
2 MONTH
ENTREPRENEUR COURSE
IN
EGGFREE BAKING**

MODULE 1

Science of Baking



History Of Baking
Rules Of Baking
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
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
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
Frosting

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 Shape & Size
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 DESSERT

MODULE 12

BREADS



Making Dough
Giving Flavours
Knead Techniques
Proofing Time
Styles Of Bread

MODULE 13

COOKIES & BISCUITS



Drop Cookies
Rolled Cookies
Refrigerator Cookies
Filling Cookies

MODULE 14

CHOCOLATE



MELTING
TEMPERING
FLAVOUR CHOCOLATE
LOLLIPOPS
BARKS & BARS
DIPPED CHOCOLATES



MODULE 15

CHOCOLATE GARNISHING



MELTING
TEMPERING

TWIST
SWIRL

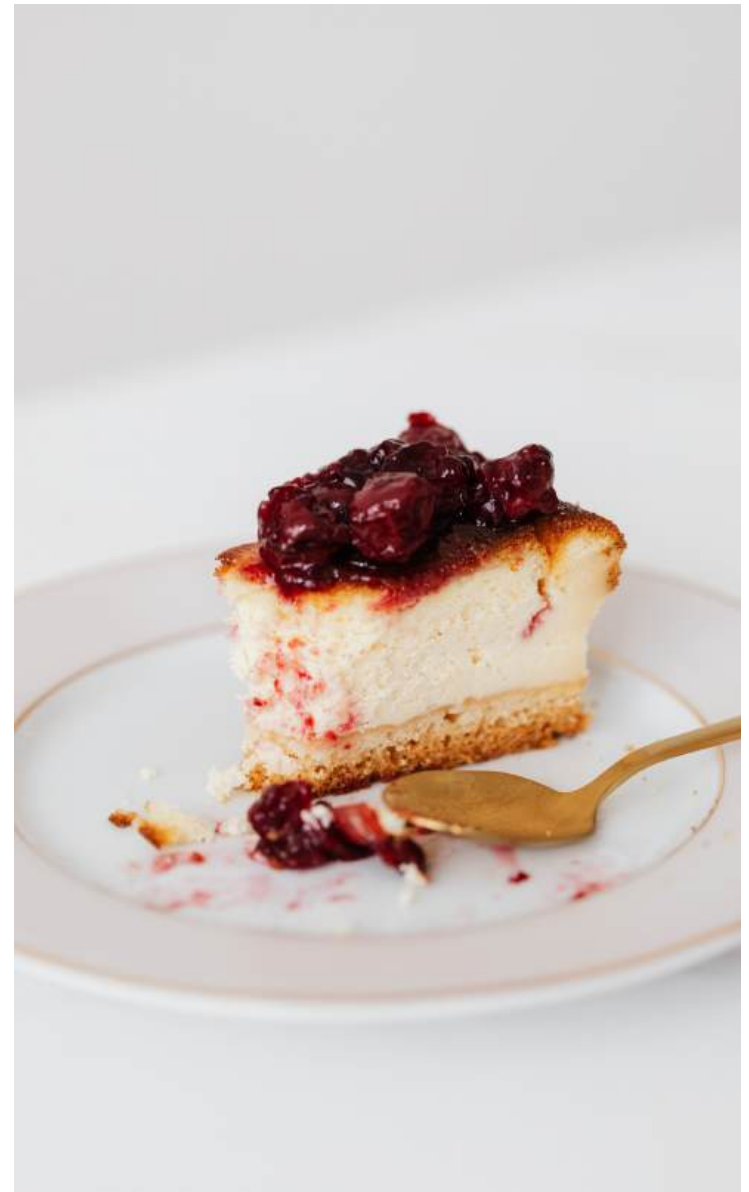
PIPE
RINGS

DIFFERENT SHAPES



MODULE 16

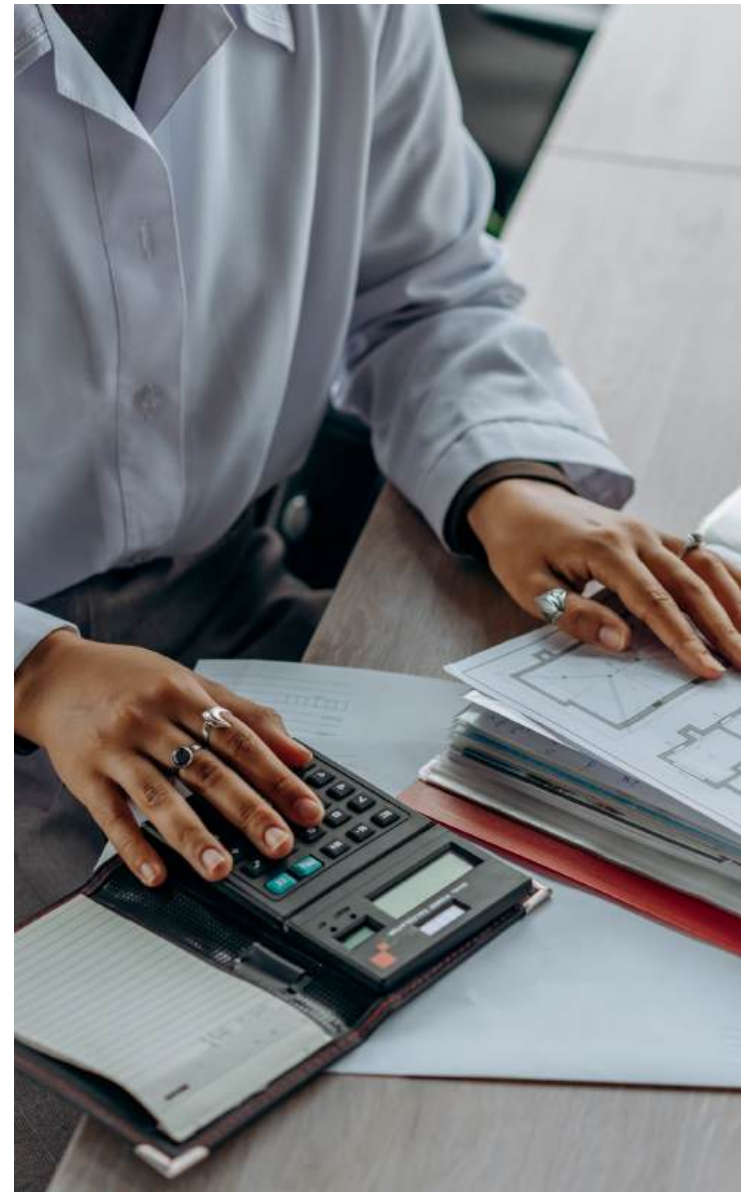
CHEESE CAKES



BAKE NO BAKE GELATIN FREE JAR CHEESE CAKE

MODULE 17

BUDGETING



SETTING UP YOUR
BAKERY BUSINESS
MENU PLANNING
MARKETING

FEEES

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

TIMINGS

MONDAY TO FRIDAY

11.00AM TO 2.30PM(Also depends on students speed)

CERTIFICATION

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

ITEMS PROVIDED

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

CONTACT

9930440844 / 9015158172

www.bakersvillaacademy.com

Chandigarh Sector 24

INSTAGRAM - [bakersvillaacademy](https://www.instagram.com/bakersvillaacademy)

