



EXCELLENCE IN BAKING

14 Days Certification Course





Excellence in baking is a comprehensive individual hands on -programme which is designed from basic to advance level. In this course we provide you a strong foundation in baking, which is a key factor which drives you towards mastering the art of baking. You will learn from making of commercial sponges to decoration, piping techniques, chocolate garnishes, wedding cakes, fondant cakes, tea cakes, cookies and etc.....

INTRODUCTION TO BAKING

- Principals of baking
- Outlook on oven and its usage
- Equipment and ingredients used
- Discussion on brands and shelf life

PIPING

- Introduction to nozzles
- Pressure control
- Boarders
- Shells
- Drop flower
- Rosette
- Basket weave
- Leaves
- Grass

ICINGS AND DECORATION

- Whipped cream icing
- Butter cream icing
- Chocolate ganache
- Glaze icing
- Truffle filling

CAKES AND SPONGES

- Professional vanilla sponge
- Professional chocolate sponge
- Black forest cake
- Chocolate truffle cake
- Strawberry glaze cake
- Barbie doll cake butter scotch cake
- Red velvet cup cakes
- Photo cake
- Cake in jars
- Chocolate brownie
- Drawing cake

BAKERY STYLE BISCUITS

- Cashew biscuits
- Butter salt biscuits
- Ajwain biscuits
- Coconut biscuits
- Checked biscuits

BREADS AND BUNS

- Sandwich loaf
- Stuffed buns
- Focassia
- Dominos styled garlic bread
- Pizza base
- Coconut buns
- Pav buns
- Chocolate buns

FONDANT CAKE DECORATION

- Making the Fondant from scratch
- Colouring the fondant
- Basic techniques used in fondant making.
- Teddy bears and animal 2D &3D figurines

With the techniques taught in class you will be working on a theme and creating you're your Wonderful creation.

BAKERY STYLE PUFF MAKING

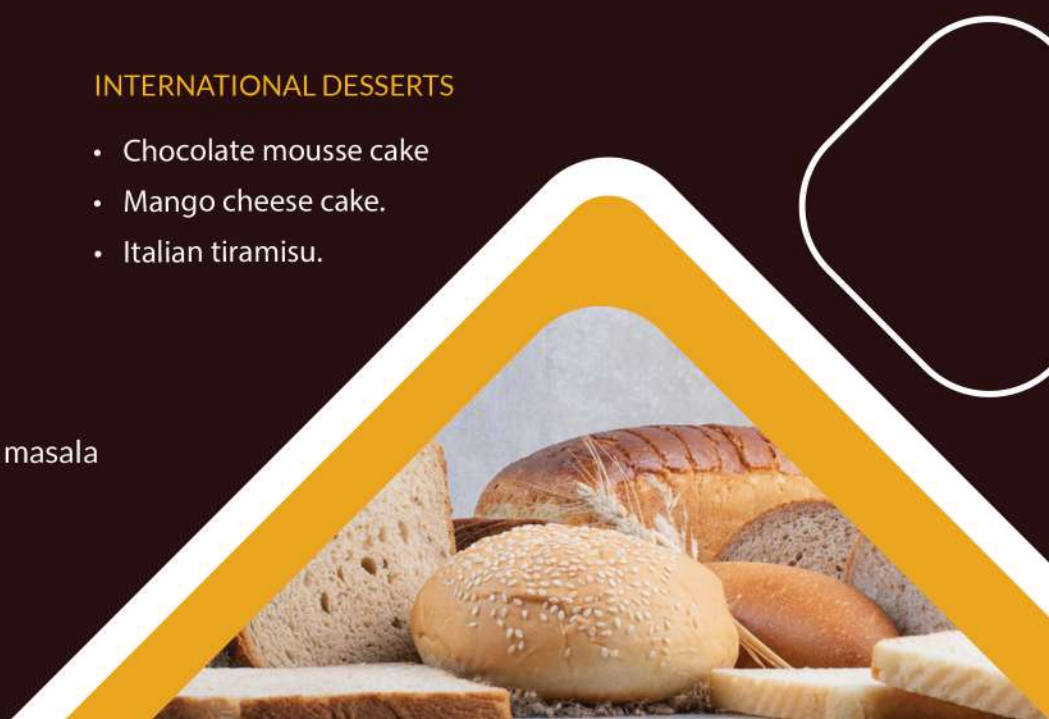
- Making of puff pastry
- Egg puff
- Veg puff
- Veg pie
- Dilpasandh
- Khari
- Making of bakery style veg masala

INTERNATIONAL DESSERTS

- Chocolate mousse cake
- Mango cheese cake.
- Italian tiramisu.

TEA TIME CAKE

- Bakery style vanilla slice cake
- Orange and apricot cake
- Organic cake
- Almond Blondie's
- Christmas Fruit Cake





WEDDING CAKE

Making of two tier wedding cake

Two tier wedding cakes will be taught with the making of perfect sponges for wedding cakes, dowelling techniques, ideas on planning and execution of cakes, beating of correct consistency of cream, Tips on transportation, colouring techniques, arranging the flowers. Finally we will be discussing on trouble shoots in making wedding cakes.

CHOCOLATE MAKING

10 types of basic chocolates

- Soft centred chocolates
- Hard centred chocolates
- Ferrero rocher
- Bar chocolates
- Ooty chocolate etc.....

CHOCOLATE GARNISHES

Chocolate garnishes are elements added to cakes to give a special finishing touch. In this module we will be covering techniques on making perfect garnishes. Tips on storing colouring and trouble shoot will be discussed.

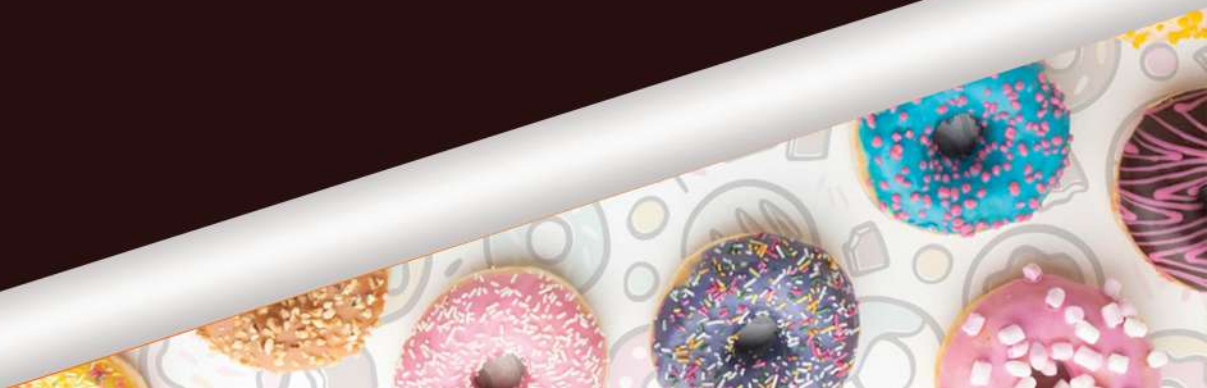
- 10 type of basic garnishes like triangles, circle, squares, chocolate collars, etc.....

DONUTS AND PIZZA MAKING

- Basic donuts
- Making of glaze for donuts
- Making of ganache of donuts
- Thin crust pizza base
- Panner tikka pizza

TRENDING CAKE (DEMO)

- Any 2 types of trending cakes will be covered (changes according to trend)





PRICING AND COSTING

We will be discussing on pricing and costing, marketing strategies, guiding on certification for business, Retailer's details, infusing flavours, planning menu etc.....

EXAMINATION

Out of what taught in class students will need to conceptualise their thoughts and Ideas and make cakes and cookies with infusing different flavours, creating their own signature cakes.



bakingtag@gmail.com



97890 25151 | 81908 38485



www.bakingtag.com