

PROFESSIONAL BAKING COURSE

Practical Hands-on learning to give you confidence on Basic understanding of Baking classification like Breads, Pastries, Cookies, Cake, Snacks, Desserts and Cake Decoration – Both Vegetarian and Regular.

Course Content

- Bread
- Bun
- Pizza base
- Doughnut
- Bread roll
- Soup stick
- Rusk
- Sponge
- Plum cake
- Brownie
- Pudding cake
- Birthday cake
- Butter cream icing
- Fresh cream icing
- Piping
- Chocolate decorations
- Mould chocolates
- Filling chocolates
- Double chocolate
- Chocolate truffle
- Pizza base - 2 types
- Cookies - 3 types
- Tart - 2 types
- Pie - 2 types
- Drawing cakes

Duration : 3 Months



HOBBIES

HOME BAKING COURSE

Baking is an exact science and needs both precision and creativity. The food industry is all about taste, innovation, and presentation.

Course Content

- White Bread
- Soup Sticks
- Dinner roll
- Pizza base
- Doughnut
- Sweet cookies
- Apple Pie
- Fruit tart
- Butter biscuit
- Chocolate Chip Cookie
- Sponge Cake
- Chocolate Mousse
- Brownie

Duration: One Month



EGGFREE HOME BAKING COURSE

More and more people across the globe are turning vegetarian, and there is a growing trend towards vegan bakery also.

Course Content

- White sandwich Bread
- Broken wheat Bread
- Soup Sticks
- Dinner roll
- Masala Doughnut
- Puff Pastry
- Apple Pie
- Salt Biscuit
- Butter biscuit
- Chocolate Chip Cookie
- Egg free cake
- Butter cream Cupcake Frosting
- Non-Dairy Whipping cream Cup Cake Frosting
- Brownie

Duration: One Month

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WEEKEND HOME BAKING

Many Home Bakers like the art of baking and love serving their families with perfect baked goodies every weekend.

Course Content

Week 1

- Brown Bread
- White Loaf
- Bun
- Vegetable Pizza
- Puff
- Palmiers

Week 2

- Fruit Custard Pies
- Onion Tart
- Double Chocolate Cookie
- Ginger Cookie
- Baked Cheese Cake
- Ragi Cashew Cookie (Gluten-free)

Week 3

- Black Forest Pastry
- Pineapple Pastry
- Vanilla Cupcake
- Brownie
- Butter cream Cupcake frosting
- Non-dairy Cream Cake Frosting

Duration: Any One Week



CHILDREN'S HOME BAKING

A 3 day training will teach your child how interesting is it to know the why's and how's of Baked food preparation.

Course Content

- **Cake pops**
- **Cup cake**
- **Plain sponge**
- **Milk shake**
- **Tart**

Duration: 3 days



Skill Training course

BREAD WEEK

Searching for the right bread to serve to your customers or loved ones... Bread Baking is an art blended with the science of Physics and chemistry of edible ingredients used and finally getting the best flavor and bite within it.

Course Content

- Dinner Roll
- Bread Stick
- Pav Bun
- Burger Bun
- Rich Fruit Bun
- Rich Plum Bun
- Cheese Croissant
- White Sandwich Bread
- Whole Wheat Bread
- Lavash
- Bread Rusk
- Green Bread
- Carrot Bread
- Milk Bread
- Focaccia
- Brioche
- Sweet Doughnut

Duration: One Month



PASTRY WEEK

Don't confuse them to rich creamy cakes, these are Laminated, shortened or whipped baked dough or batters... Pastries are rich dough and batter; they are laminated, shortened or piped to get the best results of flakiness and puff.

Course Content

- Danish Pastry
- Cinnamon Roll
- Puff pastry
- Cream Horns
- Cheese straws
- Palmiers
- Sugar leaf
- Almond leaf
- Masala leaf
- Apple turnovers
- Sweet Paste
- Tart
- Baked chocolate tart
- Chocolate Eclairs
- Cream Buns
- Apple Strudel

Duration: One month

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COOKIES WEEK

Do you know the Difference between Cookie and a Biscuit. ... Learn more about it commercially cookie or biscuit is the largest organized food manufacturing sector, but domestically it's an everyday need.

Course Content

- Cookie
- Melting moments
- Butter Biscuits
- Jeera salt cookie
- Meringue
- Jap Cakes
- Date & walnut Slice
- Nan Khatai
- Honey Cookie
- Raisin and Spice Cookie
- Almond Biscuits
- Wheat Crackers
- Oat Meal Cookie.

Duration: 2Weeks

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CAKE WEEK

Yes! It's time to start planning for a celebration or being called the best cake maker in the city... Today anywhere in the world one can see a common form of celebration for birthday; wedding or others will be with a cake.

Course Content

- Fruit Cake
- Coffee Cake
- Carrot Cake
- American Brownie
- Lemon Drizzle Cake
- Chocolate Cake
- Gel (Emulsified) Cake
- Eggless Fresh Cream Cake
- Eggless Curd Cake
- Glace Icing
- Ganache

Duration: 2 Weeks

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SNACKS AND SANDWICH

They are sought after at all types of outlets, be it hotels or Quick Service Restaurants. There is a massive demand for sandwich makers in the industry. A good sandwich is filling and is an enormous hit with all age groups and socio-ethnic groups.

Course Content

- Burger
- Pizza
- Sandwich
- Rolls
- Chocolate samosa
- Hot dogs
- Croquette Rolls

Duration: 2 weeks

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CLASS DETAILS

- **Every Individual Candidate is given a set of ingredients.**
- **All baked items are taken back home for tasting and feedback.**
- **We have baking tool kit for purchase.**
- **Professional course candidate are taken to industrial visit.**
- **You will also have theory classes regarding the course.**
- **Timing: 3:00 pm – 6:00 pm**

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