

## **Diploma in Baking and Patisserie**

**Week 1 - Breads** – Everything about Baking. Learning about raw-material, role of ingredients in process and finishing. Oxidizing & reducing agents in bread making. Costing of product. Faults and Correction. Different methods in bread making  
How to make variety bread – Including healthy breads.

**Week 2- Pastry & Cookies and Biscuits** – Types of Pastries – Danish/Shortcrust/Puff/Choux/Filo .

**All about Cookies, Bars and Biscuits** – Drop Cookies/Icebox Cookies/Bars and Brownies/Macaroons/  
Rolled Cookies.

**Week 3- Cakes** – Different methods and technicalities of cakes/Sponge cakes/Gel cakes/8 Varieties of cakes /Teatime cakes/Creams and fillings for the cakes.

**Week 4- Deserts & Gateaux's** - Types of Glazes/Cheese cakes/Soufflés/Puddings/French and Italian Deserts/Tortes/Wedges /Mousses.

**Week 5- Icing and Decoration** - Introduction to various Icing techniques and varieties/Using the techniques flawless on the cakes/Finished products and creating unique desert masterpieces using icing.

**Week 6 -7– Dough Decoration & Customized Cakes** – All about dough decorating –  
Fondant/Marzipan/Gumpaste/Making flowers/figurines/Customized toppers and using them on cakes and deserts.

**Week 7 -8** – Chocolate Tempering and Melting in perfect way /truffles/filling variations  
Entrepreneur knowledge – Menu planning/Budgeting/Maintenance, Foodsafety and licenses/Food nutrition/Food photography and food write-up.

**\*Eggless options available for students who prefer only eggless but has to be mentioned while during the admission itself.**

**\*There will be theory and hands on practical classes every day. The students will be given the required raw materials only for the listed recipes In the curriculum.**