

# 3 MONTHS CRAFT BAKERY

ADMISSION IS ON – FIRST COME FIRST SERVE BASIS.

## Course Objectives.

At the end of the course, the candidates will be trained in the basic culinary skills which will enable them to work in small hotels, stand alone restaurants, guests houses, etc. The course will also enable them to be self-employed.

**Time:** Monday to Friday 2.30pm – 5.30pm.

**Batch Size:** 30 students (2 batches per year)

1<sup>st</sup> Batch: July - Sept

2<sup>nd</sup> Batch Jan - March

Fees: Rs. 20,000/-,

Application Form Rs.500/-

## Bakery Course Contents:

### I. BREADS

- 1) Bread Rolls-Plain, Shaped, Ladhi Pao.
- 2) Bread Loaf-Plain, Whole Wheat.
- 3) Enriched and Flavoured-Soya, Multigrain, Ragi, Garlic, Garlic & Cheese, Ginger.
- 4) French Bread, Baquette, Foccacia, Ciabatta, Lavash, Pita.
- 5) Harlequin Bread.
- 6) Bread sticks.
- 7) Sweet and Savoury-Stuffed.
- 8) Pizza
- 9) Toast.

### II. OTHER YEAST PRODUCTS

- 1) Doughnuts-Chocolate, Stuffed.
- 2) Chelsea Buns.
- 3) Baba-au-rum.
- 4) Rum Savarin.

### III. CAKES

- 1) Fatless – Swiss Roll, Yule Log, Black Forest, Pineapple/Peach Gateaux and Pastries.
- 2) Plain and Chocolate, Genoese Sponge.
- 3) Rich cakes – Fruit, Dundee, Date and Walnut, Madeira, Pineapple Upside-down.
- 4) Butter, Lemon, Mango-creaming method.
- 5) Cup cakes – Vanilla Buns, Mava, Orange muffins.
- 6) Egg less Cake.

- 7) Banana and walnut cake.
- 8) Rava-coconut cake.
- 9) Madelines
- 10) Decorated.

#### **IV. PASTRY**

- 1) Short crust – Jam Tarts, Apple Pie, Lemon curd, Quiche, Glazed fruit tarts, Welsh cheese cake, Rich walnut pie, Cheese straws, Bake well tarts.
- 2) Laminated pastry, Flaky and puff, Veg. Puffs, Turnovers, Bouchee shells,  
Vol-au-vent, Palmiers Cheese straws.
- 3) Danish Pastry – Croissants.
- 4) Choux Pastry – Chocolate Eclairs, Cream Puffs, Profiteroles.

#### **V BISCUITS**

Tri – colour, Ginger, Savoury, Pista – Badam, Wine/Cats tongue..

#### **VI. COOKIES**

Butter buttons, Melting moments, Golden goodies, Nankhatai, Swiss tarts,

Cherry knobs, Peanut coconut macaroons, Chocolate cream fingers,  
Surti butter.

#### **VII. ICINGS**

Butter cream, Chocolate fudge, Choc Truffle, Royal, American frosting

Fondant –Cooked and rollout, Almond paste.

#### **DEMONSTRATIONS**

Brownies, Egg less brownies, Tiramisu, Strawberry cheesecake, Chocolate mousse,

Lemon souffle, Caramel custard, Trifle, Lemon meringue pie. Apple strudel,

Baklava, Tuille, Honey biscuits and Chocolates.