

DELHI BAKERY SCHOOL

HANDS ON CLASSES

Start Your Own:

Cafe

Bakery

Home Baking

Address: 370, 1st Floor, Kohat Enclave, Pitampura, New Delhi-
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WHY BAKERY CLASSES ARE MUST FOR EVERY BAKERY OWNER & HOME BAKER?

Where Do Home Bakers Lack?

In our country, where bakery is not our regular food habit unlike Western world, so this would mean that neither are we used to baking them in our kitchen. So, this restricts their basic knowledge & understanding on Ingredients & Techniques & Temperatures & Baking Durations.

Where the bakery products are reaching new heights in Textures, Flavours and New Concepts, home bakers are still stuck in basic problems like:

- 1) Sinking of product.
- 2) Over Cooked & Under Cooked.
- 3) Dark Colour & Light Colour.
- 4) Softness & Hardness.

What Problems Do Bakery Owners Face?

- 1) Chef Dependency
- 2) Not Having Own Recipe & Standard Operation Procedure (SOP)
- 3) Lack of Knowledge of Ingredient
Lack of in-depth understanding about ingredients and their behaviour in different combination prevents in understanding as why why an existing recipe is designed in particular & also they are way but will help them to develop their own recipes.
- 4) Lack of Knowledge of Baking Techniques
- 5) Lack of Knowledge Of Tools & Equipment & Machineries
- 6) Lack of Knowledge of Packaging & Presentation of Baked Products
- 7) Lack of Knowledge of Costing
A good baker must understand to use the right ingredients which would justify the final products. This will result in both reducing & increasing the cost.

A Bakery Course certainly helps in overcoming all these problems.

LIST OF MODULES

<u>S.No</u>	<u>Modules</u>	<u>Days</u>	<u>Fees</u>
1)	Doughnut	2	4000
2)	Desserts	2	4000
3)	Muffins & Cupcakes	2	4000
4)	Brownies	2	4000
5)	Macarons	2	5000
6)	Puffs & Patties	4	6000
7)	Cheese Cakes	3	5000
8)	Pies , Tarts & Quiche	3	6000
9)	Swiss Roll	3	5000
10)	Pastries	4	6000
11)	Travel Cakes	4	6000
12)	Cookies	4	6000
13)	Entremet	5	15000
14)	Croissant	3	8000
15)	Sour Dough Bread	4	8000
16)	Chocolates	5	12000
17)	Chocolates Panning	8	10000
18)	Bread Course	4	6000
19)	Cafe Course	18	35000
20)	Cake With Icing	4	8000
21)	Cake Master Course	23	35000
22)	Pizza Course	3	10000
23)	Neapolitan Pizza	4	20000
24)	Fondants Master Course	12	45000

Note: Students can also opt for Individual modules as per their requirement

COURSE OPTIONS

ONE MONTH – FOR STUDENTS WHO WANT TO OPEN BAKERY

<u>S.No</u>	<u>Modules</u>	<u>Days</u>	<u>Fees</u>
1)	Puffs & Patties	4	6000
2)	Travel Cakes	4	6000
3)	Cookies	4	6000
4)	Pastries	4	6000
5)	Cake Master Course	23	35000
	Total		59000
	You Save	10%	5900
	Nett		53100

PROFESSIONAL COURSE – 4 MONTHS – FOR STUDENTS WHO WANT TO OPEN BAKERY & CAFE

<u>S.No</u>	<u>Modules</u>	<u>Days</u>	<u>Fees</u>
1)	Doughnut	2	4000
2)	Desserts	2	4000
3)	Muffins & Cupcakes	2	4000
4)	Brownies	2	4000
5)	Macarons	2	5000
6)	Cheese Cakes	3	5000
7)	Pies & Tarts	3	6000
8)	Puffs & Patties	4	6000
9)	Pastries	4	6000
10)	Travel Cakes	4	6000
11)	Cookies	6	9000
12)	Chocolates	5	12000
13)	Entremet	5	15000
14)	Cafe Course	18	35000
15)	Cake Master Course	23	35000
	Total	85	156000
	You Save	28%	43680
	Nett		112320

HOME BAKER COURSE OPTIONS**HOME BAKER COURSE**

	<u>Days</u>	<u>Fees</u>
Brownies	2	4000
Travel Cakes	4	6000
Cookies	4	6000
Cake With Icing	4	8000
Cheese Cake	3	5000
Total	17	29000

Note: Students can also alter modules as per their requirement

DOUGHNUTS & BERLINERS- 2 DAYS

- Caramel Glazed Doughnuts
- Orange Glaze Doughnuts
- Chocolate Glazed Doughnuts
- Sugar & Cinnamon Doughnuts
- Sugar & Ginger Doughnuts
- Berliners

Rs 4000/-

**DESSERTS- 2 DAYS****VERRINES**

- Fruit Trifle
- Banoffee Pie Jar
- Black Forest Pudding
- Double Chocolate Mousse Jar
- Red Velvet Jar
- Chocolate Orange

GLASS

- Pineapple Panna Cotta
- Honey- Nuts Baked Yogurt

Rs 4000/-

**MUFFINS & CUPCAKES- 2 DAYS****MUFFINS**

- Vanilla Muffin
- Banana & Walnut Muffin
- Coffee & Chocolate Muffin

CUP CAKES

- Lemon & Blueberry Cupcake
- Dark Chocolate Cupcake
- Red Velvet Cupcake

Toppings:

Cream Cheese Frosting

Truffle

Rs 4000/-

**BROWNIES- 2 DAYS**

- Hazlenut/Nutella Brownie
- Red Velvet Brownie
- Walnut Brownie
- Peanut Brownie
- Crinkle Brownie

Rs 4000/-



PIES, TARTS & QUICHES- 3 DAYS

- Spinach & Mushroom Quiche
- Apple Pie Tart
- Lemon Tart
- Chocolate Tart
- Pineapple Crumble
- Banana Forest Tart
- Fruit Tart

Fillings:

Apple Pie Filling

Toffee Caramel Filling

Custard Filling

Chocolate Filling

Spinach & Mushroom Filling

- Sweet Paste

Rs 6000/-



PASTRIES- 4 DAYS

- Intense Pastry
- Opera Pastry
- Pineapple Coconut Pastry
- Red Velvet Pastry
- Tiramisu Pastry
- Truffle Pastry

Rs 6000/-



CHEESE CAKE- 3 DAYS

- Strawberry Cold Cheese Cake
- Mango Cold Cheese Cake
- Passion Fruit Cold Cheese Cake
- Blueberry Cheese Cake
- Chocolate Cheese Cake

Rs 5000/-



COOKIES COURSE - 4 DAYS

DROP COOKIES

- Cashew Butter Cookies
- Choco Chip Cookies
- Nutella Filled Cookies
- Choco Fudge Cookies
- Choco Cream Cheese Cookies
- Peanut Butter Cookies



REGULAR COOKIES

- Multigrain Seeds Cookies
- Almond Cookies
- Crispy Oats Cookies
- Healthy Cranberry Cookies
- Coconut Cookies
- Ajwain Cookies

Rs 6000/-



PALMIERS, PUFFS AND ROLLS- 4 DAYS

- Palmiers
- Cream Rolls
- Masala Twist
- Vols-Au- Vent
- Mlle Feuille
- Fruit Band
- Vegetable Patties
 - Aloo Patties*
 - Mushroom Patties*

Rs 6000/-



TRAVEL CAKES COURSE- 4 DAYS

- Pistachio Cake
- Fruit Cake
- Chocolate Cake
- Swirled Ring Cake
- Banana & Walnut Cake
- Plum Cake
- Date & Walnut Cake
- Pineapple Upsidedown
Cake
- Mava Cake
- Waldorf Cake

Rs 6000/-



CAKES WITH ICING & DECORATION- 4 DAYS

Sponge Making:

- Vanilla*
- Chocolate*
- Red Velvet*

Chocolate Garnishing

Cake Making:

- Doll Cake*
- Wedding Cake*
- Red Velvet Cake*
- Cappuccino Cake*
- Black Forest Cake*
- Chocolate Truffle Cake*
- Caramel Cake*
- Pineapple Cake*
- Cappuccino Cake*

Glazing:

- Gel Icing*
- Chocolate Glaze*
- Marble Glaze*
- Caramel Glaze*

Dripping Effect



Students will make two cakes individually of their choice & One “2 Tier wedding cake” jointly with another student.

Rs 8000/-

CHOCOLATES- 5 DAYS

- Kit Kat
- Fruit & Nuts
- Butterscotch
- Magical Marie
- Arabian Mystique
- Ferrero Rocher
- Crackle Chocolate
- Praline Chocolate
- Almond Rocks
- Mix Nuts Rocks
- Mendiante Chocolate
- Branchli
- Printed Chocolate
- Almond Gianduja
- Bonbons

Mango Passion Ganache
Hazlenut Ganache
Pistachio Ganache
Strawberry Ganache
Caramel Filling
Coconut Filling

- Truffle Chocolate
Nutty Butty Truffle
Gulkand
Praline

- Chocolate Bars
Fruit & Nut Bar
Oreo Bars
Rose & Pistachio Bar

Rs 12000/-



CAFE COURSE - 18 DAYS**Pizza:**

- Thick Crust
- Thin Crust
- Regular

- Pita with Hummus & Falafel
- Calzone
- Burgers Buns with Burger Patty
- Sub Loaf
- Pull Apart
- Garlic Bread
- Korean Buns
- Grilled Sandwich
- Ciabatta Sandwich
- Focaccia Sandwich

**Pasta:**

- Bow Tie Pasta (Farfalle)
- Penne
- Fusilli

Sauces:

- Tomato Sauce (Arrabiata)
- Tomato Sauce (Pureed)
- White Sauce

Drinks:

- Mojito
- Grape Fruit
- Grenadine
- Passion Fruit

Shakes:

- Amaretto
- Caramel

Coffee:

- Hot Coffee (Beans)
- Cold Coffee

Salads:

- Caprese
- Som Tom
- Russian

Rs 35000/-

ADDITIONAL COURSES

MACARONS- 2 DAYS

- Rasmalai
- Chocolate
- Pan Masala
- Bubble Gum
- Tangy Orange

Rs 5000/-



SWISS ROLLS- 3 DAYS

- Mango Swiss Roll
- Strawberry Swiss Roll
- Chocolate Swiss Roll
- Mixed Fruit Swiss Roll
- Coconut Pistachio Swiss Roll

Rs 5000/-



ENTREMETS- 5 DAYS

- Strawberry Pistachio Entremets
- Green Apple Milk Chocolate Entremets
- Mango Passion Entremets
- White Chocolate Blueberry Entremets

Rs 15000/-



SOUR DOUGH BREAD - 4 DAYS

- Sour Dough Bread Using T 65 / T 150 Flour

Students would be making Sour Dough for 4 consecutive days to ensure that they perfect it under our guidance.

Rs 8000/-



CROISSANTS - 3 DAYS

- Croissant using T 55 French Style Flour

Students would be making croissants for 3 consecutive days to ensure that they perfect it under our guidance.

Rs 8000/-



ADDITIONAL COURSES

PIZZA COURSE- 3 DAYS

PIZZA BASE

- Regular Pizza Market Style (Quick Method)
- Thin Crust Pizza (Multiple flour)
- Thick Crust Pizza (Cold Fermentaton)

PIZZA SAUCE

- Indian Tomato Sauce (Cooking Method)
- Italian Tomato Sauce (No Cooking Method)
- Red Bell Pepper Sauce (Grilling Method)
- White Sauce

Rs 10000/-



NEAPOLITAN PIZZA COURSE- 4 DAYS

A Pizza which we believe,
you must bake 10 Times with us &
1000 Times by yourself before you perfect
it

PIZZA DOUGH

- Authentic Italian Way Neapolitan

PIZZA SAUCE

- Indian Tomato Sauce (Cooking Method)
- Italian Tomato Sauce (No Cooking Method)
- Red Bell Pepper Sauce (Grilling Method)
- White Sauce

Rs 20000/-



FONDANT MASTER COURSE - 12 DAYS

Rs 45000/-



SHORT TERM BREAD COURSE – 4 DAYS

<u>S.No</u>	<u>BUNS</u>	<u>Days</u>	<u>Fees</u>	<u>Flour Type</u>
1)	Burger Buns	1	1500	All Purpose
2)	Multigrain Loaf	1	1500	All Purpose
3)	Pita Bread	1	1500	All Purpose
4)	Pizza Base	1	1500	All Purpose
	Total	4	6000	

LIST OF OTHER BREADS

<u>S.No</u>	<u>BUNS</u>	<u>Days</u>	<u>Fees</u>	<u>Flour Type</u>
1)	Sweet Buns	1	1500	All Purpose
2)	Pao Buns	1	1500	All Purpose
3)	Footlong	1	1500	All Purpose

<u>S.No</u>	<u>LOAFS</u>	<u>Days</u>	<u>Fees</u>	<u>Flour Type</u>
1)	Sandwich Loaf	1	1500	All Purpose

<u>S.No</u>	<u>FLAT BREADS</u>	<u>Days</u>	<u>Fees</u>	<u>Flour Type</u>
1)	Kulcha	1	1500	All Purpose

<u>S.No</u>	<u>FILLED/STUFFED</u>	<u>Days</u>	<u>Fees</u>	<u>Flour Type</u>
1)	Soft Bread Roll	1	2000	All Purpose
2)	Pull Apart	1	2000	All Purpose
3)	Garlic Bread (Polish)	1	2000	All Purpose
4)	Bao Buns	1	2000	All Purpose

<u>S.No</u>	<u>ARTISAN/OTHERS</u>	<u>Days</u>	<u>Fees</u>	<u>Flour Type</u>
1)	Ciabatta	1	2000	All Purpose
2)	Focaccia	1	2000	All Purpose
3)	French Baugette	1	2000	T 55/ T 65
4)	Bagel	1	2000	All Purpose
5)	Cinnamon Rolls	1	2000	T 45

CAKE MASTER PROGRAM – 23 DAYS

Day	Particulars	Sponge	Shape	Type
1	Sponge Making	Na	Round	Na
2	Sponge Making + Creaming Round	Na	Round	Na
3	Creaming Round + Fault Line	Na	Round	Na
4	Garnishing	Na	Na	Na
5	Garnishing	Na	Na	Na
6	Nozzle	Na	Na	Na
7	Nozzle	Na	Na	Na
8	Pineapple Cake	Vanilla	Round	Covered
9	Black Forest Cake	Chocolate	Round	Covered
10	Fruit Cake	Vanilla	Round	Covered
11	Number Cake	Vanilla	Na	Covered
12	Coconut & Strawberry Cake	Vanilla	Round	Covered
13	Tiramisu	Vanilla	Round	Covered
14	Chocolate Cake	Chocolate	Round	Covered
15	Truffle	Chocolate	Round	Covered
16	Creaming Square	Vanilla	Square	Na
17	Opera	Vanilla	Square	Cutting
18	Nougatine	Vanilla	Square	Covered
19	Photo Cake	Vanilla	Square	Covered
20	Red Velvet	Red Velvet	Heart Shape	Covered
21	Doll Cake	Vanilla	Doll	Covered
22	Wedding Cake	Vanilla	Square	Covered
23	Miscellaneous	Na	Na	Na

Duration 23 Days @ 3.5 Hours Per Day = 77 Hours Plus

Timings : Morning 10 Am To 2.00 Pm

Timings : Evening 2 Pm To 6.00 Pm

Fees : 35000/-

Objective:

The course is designed for students who want to practice at length under guidance with all necessary ingredients and equipments. It will expediate the process of mastering the cake making.

Techniques to be learned:	
	About Ingredients
1	The foremost important factor in any recipe is to understand the balance of each ingredients and compatability with the other ingredients. We will try to understand the nature of each ingredients and how to maximise its flavour and presentation.
	During Sponge Making
1	Baking of soft sponge using cake gel and premixes in right proportions. The practice session would help you to understand baking time and temperature as well as the cooling period. Insights of baking in small mould and large trays etc.
2	Placement and cutting of Sponge in different sizes for better finishing and lesser wastage in cake like doll cakes and other different shapes vis-à-vis Round, Square, Heart Shape, Number 5 Shape.
	During Icing
1	Understanding types of creams , method of whipping manually with hand beaters and automatically with stand mixers, how to check right consistency of creams.
2	Techniques to master sharp edges during frosting.
3	Techniques for smooth Top finish.
	During Piping & Nozzle Work
1	Practicing of making flower, leaves and borders etc.
	During Garnishing
1	Precaution taken for melting the chocolates for making different type of of chocolates garnishing to give final touch on cakes.
	During & Post Glazing
1	Different type of glazing techniques will be covered like Mirror Glaze, Chocolate Glaze, Marble Glaze, Caramel Glaze and Neutral Glaze Etc
2	Giving different effects on cake like leopard print, geode effect, dripping effect.
	During Tiering
1	Process of stacking wedding cake and giving final finish.

SINGLE DAY COMMERCIAL COURSES

1)	Atta Biscuits	1	2000
2)	Kaju Pista Biscuits	1	2000
3)	Nan Khatai	1	2000
4)	Rusk	2	3000