

DELHI BAKERY SCHOOL

HANDS ON CLASSES

Start Your Own:

Cafe

Bakery

Home Baking

Address: 370, 1st Floor, Kohat Enclave, Pitampura, New Delhi-
110034
9971601026

www.delhibakeryschool.com

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)	Macaroons	2	5000
6)	Puffs & Patties	3	4500
7)	Cheese Cakes	3	4500
8)	Pies , Tarts & Quiche	3	4500
9)	Swiss Roll	3	5000
10)	Pastries	4	6000
11)	Travel Cakes	4	6000
12)	Cookies	4	6000
13)	Fondants	4	7500
14)	Entremet	4	12000
15)	Croissant	3	6000
16)	Sour Dough Bread	4	6000
17)	Pizza Course	4	8000
18)	Chocolates	5	8000
19)	Bread Course	4	6000
20)	Cafe Course (Bread Based)	14	27000
21)	Cake With Icing	4	6000
22)	Cake Master Course	23	35000
23)	Pizza Course	3	8000
24)	Neapolitan Pizza	4	12000

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

COURSE OPTIONS

HOME BAKER COURSE - ONE MONTH - FOR STUDENTS WHO WANT TO START AS A HOME BAKER

<u>S.No</u>	<u>Modules</u>	<u>Days</u>	<u>Fees</u>
1)	Brownies	2	4000
2)	Travel Cakes	4	6000
3)	Cookies	4	6000
4)	Chocolates	5	8000
5)	Cake With Icing	4	6000
Total		19	30000
You Save		10%	3000
Nett			27000

PROFESSIONAL COURSE - 3 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)	Cheese Cakes	3	4500
6)	Pies & Tartss	3	4500
7)	Puffs & Patties	4	6000
8)	Pastries	4	6000
9)	Travel Cakes	4	6000
10)	Cookies	4	6000
11)	Chocolates	5	8000
12)	Cafe Course (Bread Based)	14	27000
13)	Cake Master Course	23	35000
Total		72	119000
You Save		28%	33320
Nett			85680

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

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- 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 4500/-



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 4500/-



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 6000/-

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 8000/-



CAFE COURSE – BREAD BASED– 14 DAYS

Pizza:

- Thick Crust
- Thin Crust
- Regular

- Pita with Hummus & Falafel
- Calzone
- Burgers Buns with Burger Patty
- Foccacia
- Sub Loaf
- Pull Apart
- Garlic Bread 1
- Garlic Bread 2
- Korean Buns
- Grilled Sandwich
- Ciabatta Sandwich
- Vada Pav- Mumbai Way



Pasta:

- Bow Tie Pasta (Farfalle)
- Penne
- Fusilli

Sauces:

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

Drinks:

- Mojito
- Grape Fruit
- Grenadine
- Passion Fruit

Rs 27000/-

MACAROONS- 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- 4 DAYS

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

Rs 12000/-



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 6000/-



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 6000/-



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 8000/-



NEAPOLITAN PIZZA COURSE- 4 DAYS

A Pizza which we believe,
you must bake 20 Times with us &
1000 time 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 12000/-



FONDANTS CAKES- 4 DAYS

Toppers:

Animal Topper
Gumpaste Flower
Gumpaste Leaves
3D Topper

Covering a Cake with Fondant
Cakes:

Bow Cake
Shirt Cake
Jungle Theme Cake
Makeup Theme Cake
Purse Cake
Wedding Cake

Rs 7500/-



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 (Poolish)	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 Cookies	1	2000
2)	Kaju Pista Cookies	1	2000
3)	Nan Khatai	1	2000
4)	Rusk	2	3000