



DELHI BAKERY SCHOOL

HANDS ON CLASSES

Start Your Own:

Café

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 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.



FOUR MONTH PROFESSIONAL PROGRAM (FOR STUDENTS WHO WANT TO OPEN BAKERY & CAFE)

| <u>S.No</u> | <u>Courses</u> | <u>Days</u> | <u>Fees</u> |
|-------------|--------------------|-------------|-------------|
| 1) | Doughnut | 2 | 4000 |
| 2) | Desserts | 2 | 4000 |
| 3) | Muffins & Cupcakes | 2 | 4000 |
| 4) | Brownies | 2 | 5000 |
| 5) | Macarons | 2 | 5000 |
| 6) | Cheese Cakes | 3 | 6000 |
| 7) | Pies & Tarts | 3 | 6000 |
| 8) | Travel Cakes | 3 | 6000 |
| 9) | Puffs & Patties | 4 | 8000 |
| 10) | Pastries | 4 | 8000 |
| 11) | Entremet | 4 | 20000 |
| 12) | Cookies | 5 | 9000 |
| 13) | Chocolates | 5 | 12000 |
| 14) | Cafe Course | 18 | 40000 |
| 15) | Cake Master Course | 23 | 40000 |
| Total | | 82 | 177000 |
| Discount | | 20% | 35400 |
| Nett | | | 141600 |

SIX WEEKS PROGRAM (FOR STUDENTS WHO WANT TO OPEN BAKERY)

| <u>S.No</u> | <u>Courses</u> | <u>Days</u> | <u>Fees</u> |
|-------------|--------------------|-------------|-------------|
| 1) | Travel Cakes | 3 | 6000 |
| 2) | Cookies | 3 | 6000 |
| 3) | Puffs & Patties | 4 | 8000 |
| 4) | Pastries | 4 | 8000 |
| 5) | Cake Master Course | 23 | 40000 |
| Total | | 37 | 68000 |
| Discount | | 10% | 6800 |
| Nett | | | 61200 |



HOME BAKER PROGRAM (FOR STUDENTS WHO WANT TO START AS HOME BAKER)

| <u>S.No</u> | <u>Courses</u> | <u>Days</u> | <u>Fees</u> |
|-------------|-----------------|-------------|-------------|
| 1) | Brownies | 2 | 5000 |
| 2) | Cheese Cake | 3 | 6000 |
| 3) | Travel Cakes | 3 | 6000 |
| 4) | Cookies | 3 | 6000 |
| 5) | Cake With Icing | 4 | 8000 |
| Total | | 15 | 31000 |

INDIVIDUAL PROGRAM (FOR STUDENTS WHO WANT TO DO LIMITED COURSES)

| <u>S.No</u> | <u>Coursess</u> | <u>Days</u> | <u>Fees</u> |
|-------------|-----------------------------|-------------|-------------|
| 1) | Doughnut | 2 | 4000 |
| 2) | Desserts | 2 | 4000 |
| 3) | Muffins & Cupcakes | 2 | 4000 |
| 4) | Brownies | 2 | 5000 |
| 5) | Macarons | 2 | 5000 |
| 6) | Puffs & Patties | 4 | 8000 |
| 7) | Cheese Cakes | 3 | 6000 |
| 8) | Pies , Tarts & Quiche | 3 | 6000 |
| 9) | Swiss Roll | 3 | 5000 |
| 10) | Travel Cakes | 3 | 6000 |
| 11) | Cookies | 3 | 6000 |
| 12) | Sour Dough Bread | 4 | 12000 |
| 13) | Bread Course | 4 | 8000 |
| 14) | Entremet | 4 | 20000 |
| 15) | Pastries | 4 | 8000 |
| 16) | Croissant & Danish Pastry | 5 | 15000 |
| 17) | Chocolates | 5 | 12000 |
| 18) | Chocolates Panning | 8 | 10000 |
| 19) | Cafe Course | 18 | 40000 |
| 20) | Artisanal Bread Cafe Course | 14 | 65000 |
| 21) | Cake With Icing | 4 | 8000 |
| 22) | Cake Master Course | 23 | 40000 |
| 23) | Pizza Course | 3 | 20000 |
| 24) | New York Style Pizza Course | 4 | 20000 |
| 25) | Neapolitan Pizza | 4 | 25000 |
| 26) | Fondants Master Course | 10 | 40000 |



CAKE COURSES



CAKE MASTER PROGRAM – 23 DAYS

| Day | Particulars | Sponge | Shape | Type |
|-----|--------------------------------|------------|-------------|---------|
| 1 | Nozzle | - | - | - |
| 2 | Nozzle | - | - | - |
| 3 | Garnishing | - | - | - |
| 4 | Garnishing | - | - | - |
| 5 | Sponge Making | Vanilla | Round | - |
| 6 | Sponge Making + Creaming Round | Vanilla | Round | - |
| 7 | Creaming Round + Fault Line | Vanilla | Round | - |
| 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 | - |
| 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 | - | - | - |

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 : 40000/-

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.



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/-



FONDANT MASTER COURSE – 10 DAYS

| | |
|--------|---|
| Day 1 | Flowers (Carnation, Peony, Etc & Animal Figures- Giraffe, Lion, Cat, Bear, Monkey Etc) |
| Day 2 | Articles - Cars, Bow, Rainbow and Many More |
| Day 3 | Human Figures |
| Day 4 | Human Figures |
| Day 5 | Dummy Covering - 2-3 Times Plus Previous Revision (Round + Square) |
| Day 6 | Dummy Covering - 2-3 Times Plus Previous Revision + Frosting (Hexagon) |
| Day 7 | Real Cake Covering - 2 Times + Frosting For Next Day (Round) |
| DAY 8 | Real Cake Covering - 2 Times + Frosting For Next Day (Square) |
| DAY 9 | Real Cake Covering - 2 Times (Hexagon) |
| DAY 10 | Final Assembling |

Duration 10 Days @ 8 Hours Per day = 80 Hours Plus

Timings: Morning 10:00 Am TO 6:00 Pm

Rs 40000/-



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 Fondant making.



CAFE COURSES

CAFE COURSE – 18 DAYS

- Pizza
 - : Thin Crust Pizza (Multiple flour)
 - : Thick Crust Pizza (Cold Fermentation)
 - : Regular Pizza Market Style (Quick Method)
 - : Garlic Bread
- Pizza Sauce
 - : Indian Tomato Sauce (Cooking Method)
 - : Italian Tomato Sauce (No Cooking Method)
 - : Red Bell Pepper Sauce (Grilling Method)
 - : Pesto
- Burgers Buns with
 - : Regular Patty
 - : Beans Patty
 - : Mushroom Patty
 - : Corn Spinach Patty
- Pull Apart
- Stuffed Soft Bread
- Korean Buns
- Grilled Sandwich
- Sub Loaf
- Vada Pav
- Bao Buns
- Panini
- Shokupan (Milk Bread- Yudane/ Tangzhong)
- Pasta
 - : Penne with Red Sauce
 - : Fusilli With White Sauce
 - : Aglio E Olio
- Salads
 - : Cold Salad
 - : Som Tam
 - : Russian
- Mocktails
 - : Mojito
 - : Grape Fruit
 - : Grenadine
 - : Passion Fruit
- Shakes
 - : Amaretto
 - : Caramel
 - : Hazlenut
- Coffee
 - : Hot Coffee (Beans)
 - : Cold Coffee (Beans)



ARTISANAL BREAD CAFE COURSE – 14 DAYS

- Pizza
 - : Thin Crust Pizza (Greek Style)
 - : Pinsa Romana (Cold Fermentation)
 - : Garlic Bread
- Pita with
 - : Hummus
 - : Falafel
 - : Muhammara
- Ciabatta Sandwich
- Foccacia Sandwich
- Bagel
- French Baguette
- Sourdough
- Pasta
 - : Penne with Red Sauce
 - : Fettuccine with Alfredo Sauce
 - : Spaghetti (Aglione E Olio)
- Salads
 - : Caprese
 - : Farfalle Pesto
 - : Tzatziki
- Mocktails
 - : Mojito
 - : Grape Fruit
 - : Grenadine
 - : Passion Fruit
- Shakes
 - : Amaretto
 - : Caramel
 - : Hazelnut
- Coffee
 - : Hot Coffee (Beans)
 - : Cold Coffee (Beans)



Rs 65000/-



PIZZA COURSES



PIZZA COURSE- 3 DAYS

PIZZA DOUGH

- Thick Crust Pizza (Cold Fermentation)
- Garlic Bread

Student would be baking 10 varieties of pizza in different sauces and different sizes (8"-10"-12").

They would learn to handle both Gas & Electric Based Commercial Deck Ovens.



PIZZA SAUCE

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

3 Days Pizza Course majorly focuses on cold fermentation method which is the basis of high quality pizza. Students get exposure to 24 hours cold fermentation vs 48 hours cold fermentation.

Rs 20000/-

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 dough using 00 Caputo Flour

PIZZA SAUCE

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

MOZZARELLA

- You would learn making of Fresh Mozzarella

CALZONE

Neapolitan Pizza Course is designed to meet the Italian standards of pizza making. Apart from authentic ingredients, the course focuses on optimal usage of yeast in accordance to temperature. The students get to understand the benefits of long fermentation which is combination of room temperature fermentation and cold fermentation.



Rs 25000/-



NEW YORK STYLE PIZZA COURSE- 4 DAYS

PIZZA DOUGH

- Pizza dough using High Protein Bread flour

PIZZA SAUCE

- Indian Tomato Sauce (Cooking Method)
- Italian Tomato Sauce (No Cooking Method)

PIZZA STRETCHING TECHNIQUE

New York style pizza are large in size and are cut in 8 slices . These Pizza are popularly sold by slice. Students are extensively taught to stretch the pizza from 18" - 22" .

New York Style Pizza Course is designed to meet the American standards of pizza making. Apart from authentic ingredients, the course focuses on optimal usage of yeast & majorly focuses on cold fermentation method which is the basis of high quality pizza. Students get exposure to 24 hours cold fermentation vs 48 hours cold fermentation.

Rs 20000/-





BREAD COURSES



SHORT TERM BREAD COURSE – 1 (4 DAYS)

| <u>S.No</u> | <u>BUNS</u> | <u>Days</u> | <u>Fees</u> | <u>Flour Type</u> |
|-------------|-----------------|-------------|-------------|-------------------|
| 1) | Burger Buns | 1 | 2000 | All Purpose |
| 2) | Multigrain Loaf | 1 | 2000 | All Purpose |
| 3) | Pizza Base | 1 | 2000 | All Purpose |
| 4) | Soft Bread Roll | 1 | 2000 | All Purpose |
| Total | | 4 | 8000 | |

SHORT TERM BREAD COURSE – 2 (4 DAYS)

| <u>S.No</u> | <u>BUNS</u> | <u>Days</u> | <u>Fees</u> | <u>Flour Type</u> |
|-------------|---------------|-------------|-------------|-------------------|
| 1) | Pao Buns | 1 | 2000 | All Purpose |
| 2) | Footlong | 1 | 2000 | All Purpose |
| 3) | Sandwich Loaf | 1 | 2000 | All Purpose |
| 4) | Pull Apart | 1 | 2000 | All Purpose |
| Total | | 4 | 8000 | |



SOUR DOUGH BREADS



SOUR DOUGH BREAD – 4 DAYS

- Sour Dough Bread Using T 65 / T 150 Flour

Students would be baking a total of 12 Sour Dough Bread s in 4 consecutive days to ensure that they perfect it under our guidance.



- Sour Dough Starter

You would be learning to make Sourdough Starter from the scratch and understanding the science behind it. It is very interesting to observe survival the fittest theory.

- Sour Dough Sandwich
- Bruschetta using Sour Dough Bread

Rs 12000/-



VIENNOISERIE



VIENNOISERIE – 5 DAYS

- **CROISSANTS**

Croissant using T 55 French Style Flour



- **DANISH PASTRY**

Danish Pastry using T 55 French Style Flour



- **PAIN AU CHOCOLAT**

Pain Au Chocolat using T 55 French Style Flour



- **TISSUE BREAD**

Tissue Bread using T 55 French Style Flour



Students would be making for 5 consecutive days to ensure that they perfect it under our guidance.

Rs 15000/-



TWO DAYS COURSES

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 5000/-



MACARONS- 2 DAYS

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

Rs 5000/-





THREE DAYS COURSES

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/-



CHEESE CAKE- 3 DAYS

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

Rs 6000/-



SWISS ROLLS- 3 DAYS

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

Rs 5000/-





COOKIES COURSE – 3 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/-



TRAVEL CAKES COURSE– 3 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/-





4 DAYS COURSES



PALMIERS, PUFFS AND ROLLS- 4 DAYS

- Palmiers
- Cream Rolls
- Masala Twist
- Vols-Au- Vent
- Vegetable Patties
 - Aloo Patties*
 - Mushroom Patties*
 - Paneer Patties*



Rs 8000/-

PASTRIES- 4 DAYS

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

Rs 8000/-





5 DAYS COURSES

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/-



ENTREMEMETS- 4 DAYS

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

Rs 20000/-





TRADITIONAL BISCUITS – 4 DAYS

- 1) Atta Biscuits
- 2) Kaju Pista Biscuits
- 3) Nan Khatai
- 4) Tutti Fruti
- 5) Osmania
- 6) Rusk

Rs 18000/-