



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 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)	Muffins & Cupcakes	2	4000
3)	Desserts	2	6000
4)	Brownies	2	6000
5)	Macarons	2	6000
6)	Pies & Tarts	3	6000
7)	Cheese Cakes	3	8000
8)	Travel Cakes	4	8000
9)	Puffs & Patties	4	8000
10)	Cookies	4	8000
11)	Pastries	4	8000
12)	Entremet	4	20000
13)	Chocolates	5	12000
14)	Cafe Course	16	40000
15)	Cake Master Course	23	40000
Total		80	184000
Discount		23%	42320
Nett			141680



THREE 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)	Muffins & Cupcakes	2	4000
3)	Desserts	2	6000
4)	Brownies	2	6000
5)	Macarons	2	6000
6)	Pies & Tarts	3	6000
7)	Cheese Cakes	3	8000
8)	Travel Cakes	4	8000
9)	Puffs & Patties	4	8000
10)	Cookies	4	8000
11)	Pastries	4	8000
12)	Entremet	4	20000
13)	Chocolates	5	12000
14)	Cake Master Course	23	40000
Total		64	144000
Discount		23%	33120
Nett			110880



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

<u>S.No</u>	<u>Courses</u>	<u>Days</u>	<u>Fees</u>
1)	Travel Cakes	4	8000
2)	Cookies	4	8000
3)	Puffs & Patties	4	8000
4)	Pastries	4	8000
5)	Cake Master Course	23	40000
Total		37	72000
Discount		10%	7200
Nett			64800

WEEKEND COURSES (FOR STUDENTS WHO WANT TO DO WEEKEND COURSES)

<u>S.No</u>	<u>Coursess</u>	<u>Days</u>	<u>Fees</u>
1)	Doughnut	2	4000
2)	Muffins & Cupcakes	2	4000
3)	Brownies	2	6000
4)	Macarons	2	6000
5)	Pies , Tarts & Quiche	3	6000
6)	Cheese Cakes	3	8000
7)	Puffs & Patties	4	8000
8)	Travel Cakes	4	8000
9)	Cookies	4	8000
10)	Sour Dough Bread	4	20000
11)	Bread Course	4	8000
12)	Croissant & Danish Pastry	5	15000
13)	Chocolates	5	12000
14)	Cake Master Course	23	40000
15)	Pizza Course	3	20000
16)	New York Style Pizza Course	4	20000
17)	Neapolitan Pizza	4	25000



INDIVIDUAL COURSES (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)	Muffins & Cupcakes	2	4000
3)	Desserts	2	6000
4)	Brownies	2	6000
5)	Macarons	2	6000
6)	Pies , Tarts & Quiche	3	6000
7)	Swiss Roll	3	6000
8)	Cheese Cakes	3	8000
9)	Puffs & Patties	4	8000
10)	Travel Cakes	4	8000
11)	Cookies	4	8000
12)	Sour Dough Bread	4	20000
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	16	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 @ 5 Hours Per Day =115 Hours Plus

Timings : Morning 9:30 Am To 4:00 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

- These courses are an extensive program where you learn numerous breads and fillings from the scratch and the final products.
- It is designed as ready menu for your cafe.

CAFE COURSE – 16 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
- Sandwiches
 - : Grilled Sandwich
 - : Panini Sandwich
 - : Sub Loaf Sandwich
- Platters
 - ; Bao Buns
 - : Shokupan (Milk Bread- Yudane/ Tangzhong)
- Quick Bites
 - : Pull Apart
 - : Stuffed Soft Bread
 - : Korean Buns
 - : Vada Pav
- 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
 - : Hazelnut
- Coffee
 - : Hot Coffee (Beans)
 - : Cold Coffee (Beans)

Rs 40000/-

ARTISANAL BREAD CAFE COURSE – 14 DAYS

- Pizza
 - : Thin Crust Pizza (Greek Style)
 - : Pinsa Romana (Cold Fermentation)
 - : Garlic Bread
- Pita with
 - : Hummus
 - : Falafel
 - : Muhammara
- Sandwich
 - : Ciabatta Sandwich
 - : Foccacia Sandwich
- Quick Bites
 - : Bagel
- French Baguette
- Sourdough
- Pasta
 - : Penne with Red Sauce
 - : Fettuccine with Alfredo Sauce
 - : Spaghetti (Aglia 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)	Sandwich Loaf	1	2000	All Purpose
3)	Footlong	1	2000	All Purpose
4)	Pull Apart	1	2000	All Purpose
Total		4	8000	



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
- Sour Dough Bread with Bruschetta
- Sour Dough Bread with Guacamole

Rs 20000/-



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 6000/-



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 6000/-



MACARONS- 2 DAYS

- Nutella & Dark Chocolate
- Cream Cheese
- Rose & Pistachio
- Milk Chocolate Biscoff
- Strawberry & Dark Chocolate

Rs 6000/-





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
- New York Style Cheese Cake
- Blueberry Cheese Cake
- Chocolate Cheese Cake
- Basque Cheese Cake

Rs 8000/-



SWISS ROLLS- 3 DAYS

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

Rs 6000/-





4 DAYS COURSES



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 8000/-



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 8000/-



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/-

ENTREMETS- 4 DAYS

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



Rs 20000/-



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/-





TRADITIONAL BISCUITS – 1 (3 DAYS)

- 1) Atta Biscuits
- 2) Tutti Fruti
- 3) Rusk

Rs 12000/-

TRADITIONAL BISCUITS – 2 (3 DAYS)

- 1) Kaju Pista Biscuits
- 2) Nan Khatai
- 3) Osmania

Rs 12000/-

- Students can interchange as per their requirement.
- Students can select additional biscuit on prorata basis.