



DELHI BAKERY SCHOOL

HANDS ON CLASSES

Start Your Own:
Cafe
Bakery
Home Baking



TRAINING PARTNER WITH FICSI
GOVERNMENT AFFILIATED CERTIFICATE

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



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.



THREE – FOUR MONTH PROFESSIONAL DIPLOMA COURSE

(FOR STUDENTS WHO WANT TO OPEN BAKERY & CAFE)

FOUR MONTHS THREE MONTHS

| S.No | Courses | Days | Fees | Fees |
|-------------|--------------------|-------------|--------------|--------------|
| 1) | Doughnut | 2 | 4000 | 4000 |
| 2) | Muffins & Cupcakes | 2 | 4000 | 4000 |
| 3) | Desserts | 2 | 6000 | 6000 |
| 4) | Brownies | 2 | 6000 | 6000 |
| 5) | Macarons | 2 | 6000 | 6000 |
| 6) | Pies & Tarts | 3 | 6000 | 6000 |
| 7) | Cheese Cakes | 3 | 8000 | 8000 |
| 8) | Travel Cakes | 4 | 8000 | 8000 |
| 9) | Puffs & Patties | 4 | 8000 | 8000 |
| 10) | Cookies | 4 | 8000 | 8000 |
| 11) | Pastries | 4 | 8000 | 8000 |
| 12) | Entremet | 4 | 20000 | 20000 |
| 13) | Chocolates | 5 | 12000 | 12000 |
| 14) | Cafe Course | 16 | 40000 | - |
| 15) | Cake Master Course | 23 | <u>40000</u> | <u>40000</u> |
| 16) | Theory | 8 | - | - |
| | | Total | 88 | 184000 |
| | | | | 144000 |

| | | | |
|--|--------------------------|---------------|---------------|
| Diploma Exam fees is included in the Course fees. | GST - 18% | 33120 | 25920 |
| | Total (Incl. GST) | 217120 | 169920 |
| | Discount - 20% | 43424 | 33984 |

Net (After Disc)

173696

135936

5 – 6 Days a Week. (Monday Weekly Off)

Duration : 3 – 4 Months

Timings : 9:30 Am To 5:00 Pm.

Courses are conducted as per Schedule.



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 | 72000 |
| | | GST - 18% | 12960 |
| | | Total (Incl. GST) | 84960 |
| | | Discount - 20% | 23789 |
| | | Net (After Disc) | 61171 |

5 Days a Week. (Monday Weekly Off)

Duration : 6 Weeks.

Timings : 9:30 Am To 5:00 Pm.

Course are conducted as per specific schedule.



SIX MONTH PROFESSIONAL ADVANCED DIPLOMA COURSE

(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 & Quiche | 3 | 6000 |
| 7) | Cheese Cakes | 3 | 8000 |
| 8) | Puffs & Patties | 4 | 8000 |
| 9) | Travel Cakes | 4 | 8000 |
| 10) | Cookies | 4 | 8000 |
| 11) | Entremet | 4 | 20000 |
| 12) | Pastries | 4 | 8000 |
| 13) | Chocolates | 5 | 12000 |
| 14) | Cafe Course | 16 | 40000 |
| 15) | Cake Master Course | 23 | 40000 |
| 16) | Fondants Master Course | 12 | 40000 |
| 17) | Adanced Bread Course | 8 | 40000 |
| 18) | Platted Desserts | 6 | 15000 |
| 19) | Swiss Roll | 3 | 6000 |
| 20) | Croissant & Danish Pastry | 5 | 15000 |
| 21) | Cookies – The Cafe Way | 2 | 10000 |
| 22) | Healthy Cookies | 3 | 6000 |
| 23) | Healthy Travel Cakes | 3 | 6000 |
| 24) | Theory | 10 | |
| | Total | 132 | 322000 |

| | | |
|---|--------------------|--------|
| <i>Advanced Diploma Exam fees is included in the Course fees.</i> | GST - 18% | 57960 |
| | Total (Inc. GST) | 379960 |
| | Discount- 28% | 106389 |
| | Net ((After Disc) | 273571 |

5 - 6 Days a Week. (Monday Weekly Off)

Duration : 6 Months

Timings : 9:30 Am To 5:00 Pm.

Courses are conducted as per Schedule.



(FOR STUDENTS WHO WANT TO DO LIMITED COURSES)

| <u>S.No</u> | <u>Courses</u> | <u>Days</u> | <u>Fees</u> | <u>Days</u> | <u>Fees</u> |
|--------------------|-----------------------------|--------------------|--------------------|--------------------|--------------------|
| 1) | Doughnut | 2 | 4000 | 2 | 4000 |
| 2) | Muffins & Cupcakes | 2 | 4000 | 2 | 4000 |
| 3) | Desserts | 2 | 6000 | - | - |
| 4) | Brownies | 2 | 6000 | 2 | 6000 |
| 5) | Macarons | 2 | 6000 | 2 | 6000 |
| 6) | Pies , Tarts & Quiche | 3 | 6000 | 3 | 6000 |
| 7) | Swiss Roll | 3 | 6000 | 3 | 6000 |
| 8) | Cheese Cakes | 3 | 8000 | 3 | 8000 |
| 9) | Puffs & Patties | 4 | 8000 | 4 | 8000 |
| 10) | Travel Cakes | 4 | 8000 | 4 | 8000 |
| 11) | Cookies | 4 | 8000 | 4 | 8000 |
| 12) | Sour Dough Bread | 4 | 20000 | 4 | 20000 |
| 13) | Bread Course | 4 | 8000 | 4 | 8000 |
| 14) | Entremet | 4 | 20000 | - | - |
| 15) | Pastries | 4 | 8000 | - | - |
| 16) | Croissant & Danish Pastry | 4 | 15000 | 4 | 15000 |
| 17) | Chocolates | 5 | 12000 | 5 | 12000 |
| 18) | Platted Desserts | 6 | 18000 | | |
| 19) | Pizza Course | 3 | 20000 | 3 | 20000 |
| 20) | New York Style Pizza Course | 4 | 20000 | 4 | 20000 |
| 21) | Neapolitan Pizza | 4 | 25000 | 4 | 25000 |
| 22) | Pasta & Salad Course | 5 | 20000 | 5 | 20000 |
| 23) | Cafe Course | 16 | 40000 | - | - |
| 24) | Artisanal Bread Cafe Course | 14 | 65000 | - | - |
| 25) | Cake With Icing | 4 | 8000 | - | - |
| 26) | Cake Master Course | 23 | 40000 | 23 | 40000 |
| 27) | Fondants Master Course | 12 | 40000 | - | - |
| 28) | Healthy Cookies | 3 | 6000 | 3 | 6000 |
| 29) | Healthy Travel Cakes | 3 | 6000 | 3 | 6000 |
| 30) | Cookies- The Cafe Way | 2 | 10000 | 2 | 10000 |

All Courses Timings

As Per Schedule

**Weekend Timings
(Saturday & Sunday)**

**Morning 10:00 Am To 2:00 Pm.
Afternoon 2:00 Pm To 6:00 Pm**



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 expedite 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 - 12 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 is an extensive program where you learn numerous breads and fillings from the scratch and the final products.

It is designed as a 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**

- : Coleslaw Sandwich
- : Regular Grilled Sandwich
- : Panini Grilled Sandwich

- **Foot long**

- : Bruschetta
- : Guacamole



- **Platters**

- ; Bao Buns
- : Shokupan (Milk Bread- Yudane/ Tangzhong)

- **Quick Bites**

- : Pull Apart
- : Stuffed Soft Bread
- : Korean Buns
- : Puffs (Patties)

- **Pasta with Garlic Bread**

- : Penne with Red Sauce
- : Fusilli With White Sauce
- : Aglio E Olio
- : Lasagne



- **Salads**

- : Cold Salad
- : Som Tam
- : Russian

Continued to next page...



- **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 (Aglio 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/-



PASTA & SALAD COURSES



PASTA & SALAD COURSES – 5 DAYS

- **Pasta**
 - : Penne with Red Sauce
 - : Fettuccine with Alfredo Sauce
 - : Spaghetti (Aglio E Olio)
 - : Fusilli in White Sauce
- **Grilled Bread**
 - : Bruschetta
 - : Guacamole
- **Garlic Bread**
- **Risotto**
- **Lasagne**
- **Salads**
 - : Caprese
 - : Farfalle Pesto
 - : Cold Salad
 - : Tzatziki
- **Mocktails**
 - : Mojito
 - : Grape Fruit
 - : Grenadine
 - : Passion Fruit
- **Shakes**
 - : Amaretto
 - : Caramel
 - : Hazelnut
- **Coffee**
 - : Hot Coffee (Beans)
 - : Cold Coffee (Beans)

Rs 20000/-



BREADS

&

VIENNOISERIE



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 | 2000 | All Purpose |
| 2) | Multigrain Loaf/ Sandwich Loaf | 1 | 2000 | All Purpose |
| 3) | Pizza Base | 1 | 2000 | All Purpose |
| 4) | Pao Buns | 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 – 4 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/-



OTHER COURSES

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/-



CAFE COOKIES- 2 DAYS (GOOEY & FUDGY)

- Chocochip Cookies
- Chocolate Fudge Cookies
- Peanut Butter Cookies
- Red Velvet Cookies
- Nutella Cookies

Rs 10000/-



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/-



FOUR DAYS COURSES



COOKIES COURSE - 4 DAYS

REGULAR COOKIES

- Multigrain Seeds Cookies
- Almond Cookies
- Crispy Oats Cookies
- Cranberry Cookies
- Coconut Cookies
- Ajwain Cookies
- Jam Cookies
- Nan Khatai
- Chocochip Cookies
- Choco Multigrain

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/-

*Each Students would be making 2- 3 types of pastries

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
- Mendiant 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/-

3 DAYS COURSES



TRADITIONAL BISCUITS – (3 DAYS)

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

Rs 12000/-



HEALTHY COURSES



TRAVEL CAKES – HEALTHY – 3 DAYS

- Honey Almond Whole Wheat Cake
- Vegan Chocolate Cake
- Orange & Ragi Cranberry Cake
- Jowar Walnut Sugar & Gluten Free
- Coffee Almond Sugar Free
- Atta & Dates Sugar Free

Rs 6000/-

COOKIES – HEALTHY – 3 DAYS

- Ragi Chocolate – Gluten Free
- Ragi Almond – Gluten Free
- Ragi Almond Gluten & Sugar Free
- Jowar Gluten Free
- Atta Chocolate Chip Cookies
- Atta Sugar Free Cookies

Rs 6000/-

BREADS – WHOLE WHEAT – 4 DAYS

- Pizza Base
- Multigrain Loaf
- Burger Buns
- Footlong

Rs 8000/-