



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.



ONE MONTH PROFESSIONAL PROGRAM

(REGULAR & WEEKENDS)

(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)	Cheese Cakes	3	8000
4)	Cake with Icing	4	8000
5)	Brownies	2	8000
Total			40000
Net (After Disc)			38000

5 Days a Week. (Monday Weekly Off)/ Weekend

Duration : 4 Weeks.

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

Course are conducted as per specific schedule.



SIX WEEKS PROFESSIONAL PROGRAM

(REGULAR & WEEKENDS)

(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)	Cheese Cakes	3	8000
4)	Pastries	4	8000
5)	Cake Master Course	23	40000
		Total	72000
Net (After Disc)			68000

5 Days a Week. (Monday Weekly Off)/ Weekend

Duration : 6 Weeks.

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

Course are conducted as per specific schedule.



THREE MONTH PROFESSIONAL DIPLOMA COURSE

(FOR STUDENTS WHO WANT TO OPEN BAKERY)

<u>S.No</u>	<u>Courses</u>	<u>Days</u>	<u>Fees</u>
1)	Cake Master Course	23	40000
2)	Pastries	4	8000
3)	Travel Cakes	4	8000
4)	Muffins & Cupcakes	2	6000
5)	Brownies	2	8000
6)	Chocolates	5	12000
7)	Cookies	4	8000
8)	Breads	4	8000
9)	Puffs & Patties	4	8000
10)	Pies & Tarts	3	8000
11)	Cheese Cakes	3	8000
12)	Desserts	2	8000
13)	Healthy & Gluten Free Cookies	3	10000
14)	Healthy & Gluten Free Travel Cakes	3	10000
15)	Doughnut	2	6000
16)	Macarons	2	8000
Total		70	164000
Diploma Exam fees is		Net (After Disc)	148000
<i>included in the Course fees.</i>			

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

Duration : 3 Months

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

Courses are conducted as per Schedule.



FIVE MONTH PROFESSIONAL ADVANCED DIPLOMA COURSE

(FOR STUDENTS WHO WANT TO OPEN BAKERY)

<u>S.No</u>	<u>Coursess</u>	<u>Days</u>	<u>Fees</u>
1)	Cake Master Course	23	40000
2)	Pastries	4	8000
3)	Travel Cakes	4	8000
4)	Muffins & Cupcakes	2	6000
5)	Brownies	2	8000
6)	Chocolates	5	12000
7)	Cookies	4	8000
8)	Breads	4	8000
9)	Puffs & Patties	4	8000
10)	Pies , Tarts & Quiche	3	8000
11)	Cheese Cakes	3	8000
12)	Desserts	2	8000
13)	Entremet	4	20000
14)	Doughnut	2	6000
15)	Macarons	2	8000
16)	Fondants Master Course	12	40000
17)	Platted Desserts	6	15000
18)	Swiss Roll	3	10000
19)	Croissant & Danish Pastry	5	15000
20)	Cookies - The Cafe Way	2	10000
21)	Healthy Cookies	3	10000
22)	Healthy Travel Cakes	3	10000

Total 102 274000

Advanced Diploma Exam fees is Net (After Disc) 240000

included in the Course fees.

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

Duration : 5 Months

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

Courses are conducted as per Schedule.



(FOR STUDENTS WHO WANT TO DO LIMITED COURSES)

<u>LIST OF ALL COURSES</u>				<u>LIST OF WEEKEND COURSES</u>	
<u>S.No</u>	<u>Coursess</u>	<u>Days</u>	<u>Fees</u>	<u>Days</u>	<u>Fees</u>
1)	Doughnut	2	6000	2	6000
2)	Muffins & Cupcakes	2	6000	2	6000
3)	Desserts	2	8000	-	-
4)	Macarons	2	8000	2	8000
5)	Brownies	2	8000	2	8000
6)	Pies , Tarts & Quiche	3	8000	3	8000
7)	Swiss Roll	3	10000	3	10000
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	5	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	4	25000	4	25000
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	10000	3	10000
29)	Healthy Travel Cakes	3	10000	3	10000
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 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 – 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.



MODERN FRENCH PASTRY



ENTREMETS- 4 DAYS

- Vanilla & Strawberry Entremets
- Hazelnut Praline Entremets
- Pistachio & Raspberry Entremets
- Blueberry & Lemon Entremets
- Dark Chocolate & Salted Caramel Entremets

Rs 20000/-



PLATTED DESSERTS- 4 DAYS

- Pear & Star Anise
- Deconstructed Strawberry Cheese Cake
- Tropical Freeze
- Peanut & Dulche Tartlet
- Raspberry & Almond

Rs 18000/-



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
 - : Thick Crust Pizza (Cold Fermentation)
 - : Garlic Bread
-
- Pizza Sauce
 - : 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
 - : Wraps
- Pasta with Garlic Bread
 - : Penne with Red Sauce
 - : Fusilli With White Sauce
 - : Aglio E Olio
 - : Lasagne
- Dips
 - : Cream Parmesan Dip
 - : Dill Seeds with Yogurt
 - : Cream Cheese & Rosemary
 - : Ranch
 - : Vinaigrette





- Salads
 - : Cold Salad
 - : Tofe Cheddar Salad
 - : Cottage Cheese in Adoba Sauce Salad
- Mocktails
 - : Mojito
 - : Grape Fruit
 - : Grenadine
 - : Passion Fruit
- Shakes
 - : Amaretto
 - : Caramel
 - : Hazelnut
- Coffee
 - : Hot Coffee (Beans)
 - : Cold Coffee (Beans)



Rs 40000/-



PIZZA COURSES



PIZZA COURSE- 4 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 25000/-

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/-



DETROIT STYLE PIZZA COURSE - 4 DAYS

PIZZA DOUGH

- Pizza dough using High Protein Bread flour

PIZZA SAUCE

- Marinara Tomato Sauce (Cooking Method)

BAKING TECHNIQUE

Detroit style pizza are baked in rectangular pan with cruchy and crispy sides and bootom .

Detroit 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 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
- Risotto
- Lasagne
- Salads
 - : Caprese
 - : Farfalle Pesto
 - : Cold Salad
 - : Tzatziki

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	

ARTISANAL BREADS – 6 DAYS

- Pita with
 - : Hummus
 - : Falafel
 - : Muhammara
- Ciabatta
 - : Sandwich
- Foccacia
 - : Sandwich
- Bagel
 - : Sandwich



Rs 20000/-



SOUR DOUGH BREAD – 5 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 – 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/-



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 6000/-



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 8000/-



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 6000/-





BROWNIES- 2 DAYS

- Nutella Brownie
- Cheese Cake Brownie
- Walnut Brownie
- Millionaire Brownie
- Crinkle Brownie
- Cookie Brownie

Rs 8000/-



MACARONS- 2 DAYS

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

Rs 8000/-



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 8000/-



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

- Marble Swiss Roll
- Strawberry Swiss Roll
- Chocolate Swiss Roll
- Pistachio Swiss Roll
- Lemon Swiss Roll

Rs 10000/-



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
- Carrot 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 Pastry
- Red Velvet Pastry
- Tiramisu Pastry
- Truffle Pastry

Rs 8000/-



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

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/-



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 10000/-

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 10000/-

BREADS – WHOLE WHEAT – 3 DAYS

- Pizza Base
- Multigrain Loaf
- Burger Buns
- Pav Buns

Rs 10000/-

BREADS – GLUTEN FREE – 3 DAYS

- Jowar Multigrain Bread
- Quinoa Olives & Poppy Seeds Bread
- Oats Multigrain & alapenos Bread
- Ragi Rajgira & Sundried Tomatoes Bread
- Bajra Rajgira Mint and Ginger Bread

Rs 12000/-