



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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ONE MONTH PROFESSIONAL PROGRAM

(REGULAR & WEEKENDS)

<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)	Brownies	2	8000
5)	Cake with Icing	4	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)

<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)	Brownies	2	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.



FOUR MONTH PROFESSIONAL ADVANCE DIPLOMA COURSE

<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)	Pizzeria Cafe Course	16	40000
9)	Puffs & Patties	4	8000
10)	Pies & Tarts	3	8000
11)	Cheese Cakes	3	8000
12)	Desserts	2	8000
13)	Doughnut	2	6000
14)	Macarons	2	6000
15)	Healthy Cookies	3	6000
16)	Healthy Travel Cakes	3	6000
Total		82	186000

Diploma Exam fees is
included in the Course fees.

Net (After Disc) 148800



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

<u>S.No</u>	<u>Coursess</u>	<u>Days</u>	<u>Fees</u>
1- 16)	Same as 4 Month Program	82	186000
17)	Fondants Master Course	10	40000
18)	Platted Desserts	6	15000
19)	Entremet	4	20000
Total		102	261000

Advanced Diploma Exam fees is

Net (After Disc)

208800

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.



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:

Wedding Cake
Red Velvet Cake
Black Forest Cake
Truffle Cake
Caramel Cake
Pineapple Cake

Glazing:

Chocolate Glaze
Marble 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.



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 15000/-



PIZZERIA CAFE COURSES

PIZZERIA CAFE COURSE – 16 DAYS

- **Pizza**
 - : Regular Crust (Cold Fermentation)
 - : Thin Crust (Cold Fermentation)
 - : Garlic Bread
 - : Calzone

- 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**
 - : Regular Grilled Sandwich
 - : Panini Grilled Sandwich



- **Quick Bites**
 - : Shokupan (Milk Bread)- Pull Apart
 - : Korean Buns
 - : Wraps
 - : Bruschetta
 - : Guacamole

- **Pasta with Garlic Bread**
 - : Penne with Red Sauce
 - : Fusilli With White Sauce
 - : Aglio E Olio
 - : Lasagne
 - : Alfredo



- **Dips**
 - : Cream Parmesan Dip
 - : Dill Seeds with Yogurt
 - : Cream Cheese & Rosemary
 - : Ranch
 - : Vinaigrette



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



Rs 40000/-

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.



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/-





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/-



BREADS – WHOLE WHEAT – 3 DAYS

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

Rs 8000/-

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 8000/-



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/-



COOKIES & BISCUITS 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/-



COOKIES – HEALTHY – 3 DAYS

- Millet Choco Walnut Cookie
- Healthy Rajgira Cookies
- Millet Peanut Coconut Cookies
- Hazlenut Jowar Choco Cookies
- Atta Chocolate Chip Cookies
- Atta Almond Sugar Free Cookies

Rs 6000/-

CAFE COOKIES– 2 DAYS

(GOOEY & FUDGY)

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

Rs 10000/-





MACARONS- 2 DAYS

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

Rs 6000/-



TRADITIONAL BISCUITS - (3 DAYS)

- Atta Biscuits
- Tutti Fruti Biscuits
- Kaju Pista Biscuits
- Nan Khatai
- Osmania
- Rusk

Rs 12000/-



DESSERTS

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/-



DOUGHNUTS & BERLINERS- 2 DAYS

- Caramel Glazed Doughnuts
- Orange Glaze Doughnuts
- Chocolate Glazed Doughnuts
- Sugar & Cinnamon Doughnuts
- Sugar & Ginger Doughnuts
- Berliners

Rs 6000/-



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



BROWNIES- 2 DAYS

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

Rs 8000/-



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/-





DRY CAKES

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/-



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/-



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/-



CHOCOLATES

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/-





SAVOURY

PALMIERS, PUFFS AND ROLLS- 4 DAYS

- Palmiers
- Cream Rolls
- Puff Tarts
- Vols-Au- Vent
- Vegetable Patties
 - Aloo Patties*
 - Mushroom Patties*
 - Paneer Patties*

Rs 8000/-





LIST OF ALL COURSES

Cake Courses

	<u>Days</u>	<u>Fees</u>
1) Cake Master Course	23	40000
2) Cake With Icing	4	8000
3) Fondants Master Course	12	40000

Modern French Pastry

1) Entremet	4	20000
2) Plated Desserts	6	15000

Pizzeria & Cafe Course

1) Pizzeria Cafe Course	16	40000
2) Pizza Course	4	25000
3) Neapolitan Pizza	4	25000
4) New York Style Pizza Course	4	20000
5) Detroit Style Pizza	4	20000

Breads & Viennoiserie

1) Short Term Bread Course	4	8000
2) Artisanal Bread Course	6	20000
3) Whole Wheat Bread Course	3	8000
4) Gluten Free Bread Course	3	8000
5) Sour Dough Bread	5	20000
6) Croissant & Danish Pastry	4	15000

Cookies & Biscuits

1) Cookies	4	8000
2) Healthy Cookies	3	6000
3) Cookies- The Cafe Way	2	10000
4) Macarons	2	6000
5) Traditional Biscuits	3	12000



LIST OF ALL COURSES

Desserts

1)	Swiss Roll	3	10000
2)	Cheese Cakes	3	8000
3)	Brownies	2	8000
4)	Desserts- Verrines (Glass)	2	8000
5)	Pies , Tarts & Quiche	3	8000
6)	Pastries	4	8000
7)	Doughnut	2	6000

Chocolates

1)	Chocolates	5	12000
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Savoury

1)	Puffs & Patties	4	8000
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Dry Cakes

1)	Muffins & Cupcakes	2	6000
2)	Travel Cakes	4	8000
3)	Healthy Travel Cakes	3	6000



LIST OF WEEKEND COURSES

<u>Cake Courses</u>	<u>Days</u>	<u>Fees</u>
1) Cake Master Course	23	40000
<u>Breads & Viennoiserie</u>		
1) Short Term Bread Course	4	8000
2) Whole Wheat Bread Course	3	8000
3) Gluten Free Bread Course	3	8000
4) Croissant & Danish Pastry	4	15000
<u>Cookies & Biscuits</u>		
1) Cookies	4	8000
2) Healthy Cookies	3	6000
3) Cookies- The Cafe Way	2	10000
4) Macarons	2	6000
5) Traditional Biscuits	3	12000
<u>Desserts</u>		
1) Swiss Roll	3	10000
2) Cheese Cakes	3	8000
3) Brownies	2	8000
4) Pastries	4	8000
5) Doughnut	2	6000
<u>Chocolates</u>		
1) Chocolates	5	12000
<u>Savoury</u>		
1) Puffs & Patties	4	8000
<u>Dry Cakes</u>		
1) Muffins & Cupcakes	2	6000
2) Travel Cakes	4	8000
3) Healthy Travel Cakes	3	6000