



4 Weeks Professional Cakes Mastery Programme- Eggless

**BATCH DATE: 17th November to
20th December**



JUST
APPETITE
CULINARY SCHOOL

COURSE OVERVIEW

- BATCH DATE: 21st September to 25th October
- BATCH TIMING: 11AM TO 3PM - MONDAY TO FRIDAY
- HANDS ON PROGRAMME
- EGGLESS AND VEG ONLY
- CERTIFIED COURSE
- PROFESSIONAL INSTRUCTORS
- 1 APRONS INCLUDED - 2 TSHIRTS INCLUDED
- CAKE PASTRY KIT INCLUDED
- MATERIAL INCLUDED



MODULES 1: CAKE FOUNDATION

- Baking basics
- Mixing and measuring ingredients
- Frosting and decorating techniques
- flavour pairing techniques
- Tips and tricks for perfect cupcakes every time

MODULES 2: BASIC FONDANT CAKES

- Basic fondant Techniques
- Fondant from scratch
- Gumpaste from scratch
- Theme Cakes
- Fondant Drapping and Rolling
- Figurines and Decorative Elements
- Gumpaste Flowers





MODULES 3: CELEBRATION CAKES

- Buttercream Cakes and Sharp Edges
 - Ganache Cakes
 - Tall Cakes
 - Tier Cakes
 - Garnishes
 - Multiple Flavours
 - Vintage/ Lambeth Cakes
 - Heart Cakes
 - Palette Knife Cakes
 - Rainbow Cake
- Bento Cakes
 - Pull Me up Cakes
 - Pinata Cake
 - FaultLine Cake
 - Geode Cake
 - Trendy Cake





MODULES 4: WEDDING CAKES FONDANT

- Tier Constructions
- Dowelling and Support Systems
- Advance Sugar Flower Techniques
- Wafer Paper Techniques
- Transport and Delivery of the Tier Cakes
- Rum Cakes
- **TOPSY TURVY CAKE (DEMO)**

MODULES 5: MODERN CAKES AND CHEESECAKES

- Classic Opera Cake
- Tiramisu Cake
- Tres Leches
- Baked Newyork Cheesecake
- Baked Basque Cheesecake
- Pinacolada Cheesecake
- Tarts Monogram Cake
- Marble Teacake / Dry Cakes
- SugarFree/ Vegan and Glutenfree Cake





MODULES 6: FRENCH ENTREMET CAKES

- Whats an Entremet Cake?
- 3 Types of different Entremet Cakes
- Each Entremet Cakes will have 3-4 Components
- How to build Flavours of Entremet Cake
- Students Decide the Flavour

MODULES 7: ENTREPRENEURSHIP

- costing and Pricing of Cakes
- Order Management
- Inventory Planning
- Instagram Marketing
- Cake Photography
- Packaging and Customer Handling



FEE STRUCTURE



TOTAL FEES : RS. 65,000/- ALL INCLUSIVE

THE FEE CAN BE PAID IN 2 INSTALLMENTS

50% ADVANCE TO BOOK YOUR SEAT
50% ON THE FIRST DAY OF THE CLASS BEFORE
THE COURSE BEGINS.

NOTE:

1. THE FEE IS NON REFUNDABLE ONCE THE PAYMENT IS MADE..
2. FEES IS INCLUSIVE OF 18% GST
3. SEATS ARE ALLOTTED ON FIRST COME - FIRST SERVE BASIS.
4. ADMISSION IS CONFIRMED ONLY UPON RECEIPT OF PAYMENT



Thank You

THANK YOU FOR YOUR INTEREST.
WE ARE EXCITED FOR YOU TO BE A
PART OF YOUR BAKING JOURNEY
AND HELP YOU DEVELOP THE
KILLS, CONFIDENCE AND
CREATIVITY REQUIRED



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