

ANGEL ARTS & CULINARY ACADEMY

PROFESSIONAL IN BAKING

DURATION-1 MONTHS[30 DAYS] TIMING-10 AM TO 2.30 PM

MODULE-1

CUPCAKE & TRAVEL CAKES

- 1.Vanilla & Coffee[Italian meringue butter cream]
- 2.Chocolate & Caramel
- 3.Eggless Muffin
- 4.Carrot & Cream Cheese
- 5.Ghee Cake
- 6.Pudding Cake
- 7.Honey Cake
- 8.Dates & Nuts Cake
- 9.Banana Cake
- 10.Rich Plum Cake
- 11.Chiffon Cake



MODULE-2

CAKE & CAKE DECORATION

- 1.Genoise Sponge[chocolate & vanilla]
- 2.Caramel Cake[swiss meringue butter cream]
- 3.Black Forest
- 4.Eggless German Black Forest
- 5.White Forest[Egg & Eggless]
- 6.Seasonal Fresh Fruit Cake
- 7.Milk Chocolate Bounty Cake
- 8.Red Velvet Cake
9. Mousse Cake
- 10.Dream Cake
- 11.Diplomat Cream
- 12.Truffle Cake
- 13.Fondant Cake

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DESIGNS

OMBRE

GEODE

TOP FORWARD

STENCIL

TWO TIER

PHOTO PRINT

BASKET/CLIMB

ROSES

ROSETTE

MODULE-3

SWISS ROLL[ROULADE]

- 1.Vanilla Swiss Roll[Patterned]
- 2.Chocolate Swiss Roll
- 3.Mango Swiss Roll



MODULE-4

PASTRIES

- 1.Butterscotch
- 2.Pista
- 3.Belgium truffle
- 4.Rasamalai
- 5.German forest

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MODULE-6

BROWNIES

- 1.Eggless Brownie
- 2.Fudge Brownie
- 3.Ragi Brownie
- 4.Nutella White Chocolate Blondie
- 7.Oreo Brownie



FEES WITH GOVERNMENT CERTIFICATE-Rs51,999

Weekly-3 to 4 days

FOR MORE DETAILS CONTACT US ON [7871370663](tel:7871370663)



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✦ SCHOOL OF BAKING ✦