

ANGEL ARTS & CULINARY ACADEMY

DIPLOMA IN BAKERY & FRENCH PASTRIES

DURATION-4 MONTHS TIMING-10 AM TO 3 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



MODULE-3

COOKIES

- 1.Shortbread
- 2.Wheat Salt Cookies
- 3.Nan-Khatai
- 4.Ghee/Ghorayeba Signature Cookies
- 5.Choco Chip Cookies
- 6.Pista & Cranberry Biscotti
- 7.Fudge Double Chocolate
- 8.Masala Biscuits
- 9.Checker Board Cookies
- 10.Danish Cookies
- 11.Florentine Cookies



MODULE-4

BREADS & PIZZAS

- 1.Hokkaido Bread
- 2.Babka Bread
- 3.Sandwich Loaf
- 4.Baguette
- 5.Focaccia
- 6.Garlic Bread
- 7.Donuts/Berliners[Egg & Eggless] ✦ SCHOOL OF
- 8.Coconut Bun
- 9.Wheat/Multigrain Bread
- 10.Hotcross Bun
- 11.Korean Cream Cheese Bun
- 12.Pizza Sauce
- 13.Thin Crust Pizza
- 14.Cheese Burst Pizza



MODULE-5

CLASSIC DESSERTS

1. Crème Brulee
2. Paris Brest
3. Caramel Custard
4. Tiramisu
5. Capybara & Jiggly Cat Pannacotta [chocolate/vanilla]
6. Opera Cake
7. Mousse Cake
8. Choux [mango coconut]
9. Caramel Popcorn Éclair
10. Chocolate Bourbon Éclair



MODULE-6

CHOCOLATES & Bon Bon

1. Coffee-Bon Bon
2. Bars/Tablets
3. Almond Orange Rocher
4. Mango pate de fruit
5. Caramel Fudge
6. Truffle Balls
7. Hazelnut chocolate truffle
8. Berry truffle



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MODULE-7

BROWNIES

1. Classic Brownie
2. Fudge Brownie
3. Gluten Free Brownie
4. Chocolate Creameux
5. Coffee Ganache
6. Nutella White Chocolate Blondie
7. Eggless Brownie



MODULE-8

MACARONS

- 1.Swiss Macarons
- 2.French Macarons
- 3.Italian Macarons
- 4.Fillings



MODULE-9

PUFFS

- 1.Curry[Veg Puff]
- 2.Egg Puff
- 3.Chicken Puff
- 4.Dilpasand
- 5.Palmiers
- 6.Mushroom Cups
- 7.Masala for Stuffing



MODULE-10

ENTREMET & PETIT GATEAUX

- 1.Dark chocolate salted caramel
- 2.Pistachio Mango
- 3.Strawberry Bounty
- 4.Pineapple Almond
- 5.Glaze Effect

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MODULE-11

VIENNOISERIE

- 1.Butter Croissants
- 2.Almond Croissants
- 3.Pain au Chocolate
- 4.Cruffin
- 5.Danish
- 6.Apple Turnovers



MODULE-12

TARTS

- 1.Fruit Tart
- 2.Chocolate Tart
- 3.Savory Tart
- 4.Filling
- 5.Apple Pie



MODULE-13

FONDANT CAKE

- 1.Chocolate Sponge
- 2.Truffle Cake
- 3.2 Tier Fondant Cake
- 4.2D,3D Figuring[Any One Theme]



FEE WITH GOVERNMENT CERTIFICATE-Rs1,20,999

Weekly-3 to 4 days

FOR MORE DETAILS CONTACT US ON 7871370663

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