

ANGEL ARTS & CULINARY ACADEMY

DIPLOMA IN BAKERY & CONFECTIONERY

DURATION-6 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]
- 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



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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



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

WEDDING & FONDANT CAKE

- 1.Chocolate Sponge
- 2.Truffle Cake
- 3.Fondant Cake
- 4.2D,3D Figuring[Any One Theme]
- 5.3 Tier Wedding Cake
- 6.Edible Lace
- 7.Mesh Stencil
- 8.Gumpaste Flowers
- 9.Royal Icing
- 10.Starch Paste



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MODULE-14

GRANOLA BAR MAKING

- 1.Baked Almond Coconut Granola Bar
- 2.Nutella Walnut Granola Bar
- 3.Chocolate Granola
4. Museli
- 5.Biotin Cookie



MODULE-15

SWISS ROLL[ROULADE]

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



MODULE-16

NATURAL ICE CREAM/COMMERCIAL ICE CREAM

- 1.Basic ice cream
- 2.Millet ice cream
- 3.OG vanilla
- 4.Belgium chocolate ice cream
- 5.Fruit sorbet
- 6.Falooda
- 7.Jelly
- 8.Gelato
- 9.Kulfi
- 10.Waffle cone



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MODULE-17

PASTRIES

- 1.Butterscotch
- 2.Pista
- 3.Belgium truffle
- 4.Rasamalai
- 5.German forest
- 6.Gulab jamun
- 7.Rosemilk



MODULE-18

WAFFLE

- 1.Vanilla waffle
- 2.Chocolate waffle
- 3.Savoury waffle
- 4.Fillings



MODULE-19

MILKSHAKE[COMMERCIAL]

- 1.Vanilla milkshake
- 2.Chocolate milkshake
- 3.Kesar badam milkshake
- 4.Butterscotch milkshake
- 5.Rosemilk
- 6.Vietnamese coffee
- 7.Boba pearls
- 8.Jelly



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MODULE-20

CHEESE CAKE

- 1.Baked newyork cheese cake
- 2.Baked gulabjamun cheesecake
- 3.No bake cheese cake
- 4.Belgium chocolate hazelnut cheese cake
- 5.Burnt basque cheese cake



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Weekly-3 to 4 days

FOR MORE DETAILS CONTACT US ON : 7871370663