

3 MONTHS COURSE

Day 1

Introduction

(Uniform & Knife Sets will be Provided)

Day 2

Chocolate Tempering, Making
Chocolate Fillings & Chocolate Making

Day 3

Tea Cakes, Vanilla & Chocolates

Day 4

Baked Tarts, Tarts Filling Sweet
& Savoury

Day 5

Muffins, Chocolates & Vanilla

Day 6
Breads
(Focaccia, Multigrain, Wholewheat)

Day 7
Donuts & Begals

Day 8
Puff Dough

Day 9
Icing & Jams

Day 10
Cupcakes

Day 11
Sauce & Ganache

Day 12
Cake Sponges (With Eggs)

Day 13
Icing The Sponges

Day 14
Cake Sponge (Without Eggs)

Day 15
Cake Icings

Day 16
Desserts (Chocolava, Swissroll)

Day 17
Baked Cheesecake

Day 18
Churos, Chocolate Mousse Cake

Day 19
Non-Baked Cheesecake Filling
& Victoria Sandwich Cakes

Day 20
Pizza, Pizza Sauce & Dough

Day 21
Taco, Oats Crackers, Lavash

Day 22
Picnic

Day 23
Picnic

Day 24
Picnic

Day 25
Doubt Session

Day 26
Exam Practical

Day 27
Exam Practical

Day 28
Exam Practical

Day 29
Exam Theory

Day 30
Exam Theory

Day 31-38
Theory Classes

Day 39
Calzone & Cheese Pockets

Day 40
Celebration Cakes

Day 41
Crum Coat of Sponge & Filling

Day 42
Preparation Of Cake

Day 43
Pastries & Verrines

Day 44
Exam Practical

Day 45
Exam Practical

Day 46
Theory Exam

Day 47
Theory Exam

Day 48

Cookies Butter, Chocolate, Tutti Fruties

Day 49

Brownies - 3 Types

Day 50

Souffles, Eclairs & Profitrolls

Day 51

**Dinner Rolls, Multigrain Bread with Wheat Flour
& Semolina Breads**

Day 52

**English High-Tea (Part-1), Peanut
Butter Cookies, Healthy Wheat,
Strawberry Cake & Cookies**

Day 53

**Oatmeal Cookies, Coconut Cookies,
Moist Almond,, Orange DimpleCake**

Day 54
Learn To Make Almond Praline

Day 55
Celebrity Chef (Master Class)

Day 56
Quiche & Apple Pie

Day 57
Swiss Rolls, Vanilla & Chocolate

Day 58
Milkcake, Tiramisu

Day 59
**Classic Vanilla Bunt Cake,
Classic Chocolate Bunt Cake**

Day 60
Marbal Cakes, Dates, Walnut Cakes

Day 61
Baklava Canufa

Day 62
Party Preparation

Day 63
Farewell Party