

Certificate Course in Bakery and Baking



Objectives

- Introduction to baking tools, Ingredients and measurements
- Exhibit a strong foundation of baking methodology
- Exhibit nutritional awareness and implement food-for-life principles
- Exhibit a solid foundation of techniques for food preparation, presentation, decoration, storage and service
- Demonstrate display techniques as they apply to hot and cold dessert presentations

Course Outcome

- Able to understand fundamental baking techniques.
- Interpret recipes for the intended outcome.
- Use basic bakeshop terminology appropriately.

Course Content

- Fundamentals of Food Production
- Fundamentals of Baking
- Preparation methods of Cakes
- Techniques of Cup Cakes, Pastry and Cookies

Career Opportunities and Employability

Our Employability Course is the first step to start luminary journey. For 30 hrs students will spend time to learn baking skills. They can build a strong network and a supportive community and can also start their own business from home as well as they can explore their small business as per their skills and knowledge.

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PRINCIPAL

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