



ANGEL ARTS & CULINARY ACADEMY

— *SCHOOL OF BAKING* —

PROFESSIONAL DIPLOMA IN BAKING & PASTRY ARTS

📞 Contact Chef Girija: +91 78713 70663 | 📍 Woraiyur, Trichy | 📧 @angelartsandculinaryacademy

🕒 **Duration: 1 Month (30 Days)** • 📅 **Schedule: 3-4 Days / Week** • 🕒 **Timing: 10:00 AM – 2:30 PM**
★ **Certification: Government Certificate Included** • 💰 **Total Fee: ₹51,999**

[MODULE 01] CUPCAKES & ARTISAN TRAVEL CAKES

Scratch batter chemistry, emulsification, moisture retention & tea-time loaves

- ◆ Vanilla & Coffee Cupcake with Italian Meringue Buttercream
- ◆ Rich Chocolate Cupcake with Caramel
- ◆ Eggless Muffins
- ◆ Carrot Cake with Cream Cheese Frosting
- ◆ Ghee Cake
- ◆ Pudding Cake
- ◆ Honey Cake
- ◆ Rich Dates & Cashew Loaf
- ◆ Moist Banana Tea Cake
- ◆ Rich Festive Plum Cake (Traditional Soak)
- ◆ Chiffon Cake

[MODULE 02] CAKES & ADVANCED CAKE DECORATION (MASTER MODULE)

Commercial sponges, frosting science, structure assembly, tiered stacking & glazes

- ◆ Classic Genoise Sponge (Chocolate & Vanilla Formulations)
- ◆ Caramel Layer Cake with Swiss Meringue Buttercream
- ◆ Black Forest Cake (Egg)
- ◆ Eggless German Black Forest Cake
- ◆ White Forest Cake (Egg & Eggless)
- ◆ Seasonal Fresh Fruit Cake with Scratch Compote
- ◆ Milk Chocolate Bounty Coconut Cake
- ◆ Velvety Red Velvet Cake with Cream Cheese
- ◆ Triple Chocolate Mousse Cake
- ◆ Dream Cake
- ◆ Decadent Dark Chocolate Truffle Cake
- ◆ Single-Tier Designer Fondant Cake (Live Theme Project)
- ◆ Chocolate Mirror Glaze
- ◆ Classic Rose Milk Cake

🍰 9 Master Cake Designing Techniques Taught:

Ombre Shading • Geode Crystals • Top Forward Cake • Stencil Texturing • Two-Tier Stacking & Doweling • Edible Photo Print • Basket/Climb Weave • Sharp Rosettes

[MODULE 03] SWISS ROLLS (ROULADES)

Flexible sponge sheets, stencil batter piping & crack-free rolling mechanics

- ◆ Patterned Designer Vanilla Swiss Roll
- ◆ Rich Dark Chocolate Ganache Swiss Roll

- ◆ Tropical Mango Swiss Roll

[MODULE 04] COMMERCIAL PASTRIES & INDIVIDUAL DESSERTS

Layered fillings, precision slice cuts, commercial glazing & plating

- ◆ Classic Crunchy Butterscotch Pastry
- ◆ Vancho Pastry (Vanilla & Dark Chocolate Duo)
- ◆ Rich Belgian Chocolate Truffle Pastry
- ◆ Indian Fusion Rasamalai Saffron Pastry
- ◆ Gulab Jamun Pastry

[MODULE 05] SIGNATURE BROWNIES & BLONDIES

Crinkle crust tops, rich gooey texture

- ◆ Eggless Fudgy Brownie
- ◆ Fudge Brownie
- ◆ Ragi (Finger Millet) Brownie
- ◆ Nutella White Chocolate Blondie
- ◆ Oreo Brownie

ACADEMY ADVANTAGES & STANDARDS

- ✓ 100% Practical hands-on training
- ✓ Students take home all delicious items prepared during class.
- ✓ Comprehensive printed theory & formula recipe booklet.
- ✓ Government Recognized Certification awarded upon completion.
- ✓ Commercial costing, bakery scaling & lifetime recipe support.

STUDIO LOCATION & ENROLLMENT

Angel Arts & Culinary Academy

School of Baking

27/5, Sevanthi Pillaiyar Kovil Street, Woraiyur,
(Near Sana Hospital, 10th Cross Thillainagar West)

Tiruchirappalli (Trichy) - 620003, Tamil Nadu.

📞 **Admissions Contact: Chef Girija**

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📷 **Instagram: @angelartsandculinaryacademy**