



ANGEL ARTS & CULINARY ACADEMY

— SCHOOL OF BAKING —

DIPLOMA IN BAKERY & CONFECTIONERY

Contact : +91 78713 70663 | Woraiyur, Trichy | @angelartsandculinaryacademy

Duration: 9 Months	Schedule: 3-4 Days / Week	Timing: 10:00 AM – 3:00 PM
Certification: Govt. Certificate Included	Total Fee: ₹2,35,999	Hands-on Practical Training

[MODULE 01] CUPCAKE & TRAVEL CAKES

- Vanilla & Coffee *[Italian meringue butter cream]*
- Chocolate & Caramel
- Eggless Muffin
- Carrot & Cream Cheese
- Ghee Cake
- Pudding Cake
- Honey Cake
- Dates & Nuts Cake
- Banana Cake
- Rich Plum Cake
- Chiffon Cake

[MODULE 02] CAKE & CAKE DECORATION

- Genoise Sponge *[chocolate & vanilla]*
- Caramel Cake *[swiss meringue butter cream]*
- Black Forest
- Eggless German Black Forest
- White Forest *[Egg & Eggless]*
- Seasonal Fresh Fruit Cake
- Milk Chocolate Bounty Cake
- Red Velvet Cake
- Rosemilk cake

[MODULE 03] COOKIES

- Shortbread
- Wheat Salt Cookies
- Nan-Khatai

- Ghee Cookies
- Choco Chip Cookies
- Pista & Cranberry Biscotti
- Fudge Double Chocolate
- Masala Biscuits
- Checker Board Cookies
- Danish Cookies
- Florentine Cookies

[MODULE 04] BREADS & PIZZAS

- Hokkaido Bread
- Babka Bread
- Sandwich Loaf
- Baguette
- Focaccia
- Garlic Bread
- Donuts/Berliners
- Coconut Bun
- Wheat/Multigrain Bread
- Hotcross Bun
- Korean Cream Cheese Bun
- Pizza Sauce
- Thin Crust Pizza
- Cheese Burst Pizza

[MODULE 05] CLASSIC DESSERTS

- Crème Brulee
- Paris Brest
- Caramel Custard
- Tiramisu
- Capybara & Jiggly Cat Pannacotta [*chocolate/vanilla*]
- Opera Cake
- Mousse Cake
- Choux [*mango coconut*]
- Caramel Popcorn Éclair
- Chocolate Bourbon Éclair

[MODULE 06] CHOCOLATES & BON BON

- Coffee-Bon Bon
- Bars/Tablets
- Almond Orange Rocher
- Mango pate de fruit
- Caramel Fudge

- Truffle Balls
- Hazelnut chocolate truffle
- Berry truffle

[MODULE 07] BROWNIES

- Oreo Brownie
- Fudge Brownie
- Gluten Free Brownie
- Chocolate Creameux
- Coffee Ganache
- Nutella White Chocolate Blondie
- Eggless Brownie

[MODULE 08] MACARONS

- Swiss Macarons
- French Macarons
- Italian Macarons
- Fillings

[MODULE 09] PUFFS

- Curry [*Veg Puff*]
- Egg Puff
- Chicken Puff
- Dilpasand
- Palmiers
- Mushroom Cups
- Masala for Stuffing

[MODULE 10] ENTREMET & PETIT GATEAUX

- Dark chocolate salted caramel
- Pistachio Mango
- Strawberry Bounty
- Pineapple Almond
- Glaze Effect

[MODULE 11] VIENNOISERIE

- Butter Croissants
- Almond Croissants
- Pain au Chocolate
- Cruffin
- Danish

- Apple Turnovers

[MODULE 12] TARTS

- Fruit Tart
- Chocolate Tart
- Savory Tart
- Filling
- Apple Pie

[MODULE 13] WEDDING & FONDANT CAKE

- Chocolate Sponge
- Truffle Cake
- Fondant Cake
- 2D, 3D Figuring *[Any One Theme]*
- 3 Tier Wedding Cake
- Edible Lace
- Mesh Stencil
- Gumpaste Flowers
- Royal Icing
- Starch Paste

[MODULE 14] GRANOLA BAR MAKING

- Baked Almond Coconut Granola Bar
- Nutella Walnut Granola Bar
- Chocolate Granola
- Muesli
- Biotin Cookie

[MODULE 15] SWISS ROLL [ROULADE]

- Vanilla Swiss Roll *[Patterned]*
- Chocolate Swiss Roll
- Mango Swiss Roll

[MODULE 16] ICE CREAM

- Basic ice cream
- Millet ice cream
- OG vanilla
- Belgium chocolate ice cream
- Fruit sorbet
- Falooda
- Jelly

- Gelato
- Kulfi
- Waffle cone

[MODULE 17] PASTRIES

- Butterscotch
- Vancho
- Belgium truffle
- Rasamalai
- Gulab jamun

[MODULE 18] WAFFLE

- Vanilla waffle
- Chocolate waffle
- Savoury waffle
- Fillings

[MODULE 19] MILKSHAKE [COMMERCIAL]

- Vanilla milkshake
- Chocolate milkshake
- Kesar badam milkshake
- Butterscotch milkshake
- Rosemilk
- Vietnamese coffee
- Boba pearls
- Jelly

[MODULE 20] CHEESE CAKE

- Baked newyork cheese cake
- Baked gulabjamun cheesecake
- No bake cheese cake *[Mango]*
- Belgium chocolate hazelnut cheese cake
- Burnt basque cheese cake

[MODULE 21] GOURMET COOKIES

- Peanut butter
- Pistachio berry
- Gourmet hazelnut
- Fudge orange chocolate
- Caramel toffee popcorn

[MODULE 22] TRES LECHES

- Classic
- Tender coconut
- Malted milk
- Rosemilk
- Chocolate

[MODULE 23] LAYERED CAKES

- Authentic black forest
- Mango coconut
- Chocolate cheese cake
- 6 layer chocolate cake
- Lemon berry

[MODULE 24] PANNING CHOCOLATE [DRAGEES]

- Panning techniques
- Glazing and polishing techniques
- Center preparation
- Chocolate tempering
- Caramel dragees
- Almond dragees
- Raisin dragees

[MODULE 25] LA FRUIT DESSERT

- Mango
- Pina colada
- Coffee
- lemon

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.

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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