



ANGEL ARTS & CULINARY ACADEMY

★ SCHOOL OF BAKING ★

SHORT-TERM PROFESSIONAL HANDS-ON PRACTICAL COURSES

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

✨ All Ingredients Provided | 🧑‍🍳 100% Practical Hands-on | 📦 Take Home Prepared Items & Printed Recipes | 📜 Certificate Awarded

[01] BASIC CAKE BAKING & FROSTING (Level 1) — Fees: Rs. 4,399

Duration: 2 Days | Timing: 10:00 AM - 2:00 PM | Type: With Eggs

- Vanilla Butter Cake
- Classic Chocolate Cupcake
- Red Velvet Cupcake
- Dates and Cashew Cake
- Rich Plum Cake
- Black Forest Sponge Cake & Assembling
- Frostings: Cream Cheese Butter Icing, Dark Chocolate Ganache & Whipped Cream Icing

[02] BASIC CAKE BAKING & FROSTING (Level 2) — Fees: Rs. 5,999

Duration: 2 Days | Timing: 10:00 AM - 2:00 PM | Type: Egg & Cookies

- Classic Chocolate Cupcake (Egg) with Chocolate Ganache Icing
- Vanilla Butter Cake (Egg)
- Rich Fudge Brownie (Egg)
- Short Bread Cookies
- Wheat Salt Cookies
- Classic Black Forest Cake (Egg) with Whipped Cream Icing

[03] CAKE BAKING & FROSTING (Level 3) — Fees: Rs. 7,699

Duration: 3 Days | Timing: 10:00 AM - 2:00 PM | Type: Comprehensive Egg-based

- Vanilla Butter Cake (Egg)
- Classic Chocolate Cupcake (Egg)
- Rich Plum Cake (Egg)
- Dates and Cashew Cake (Egg)
- Red Velvet Cake (Egg)
- Fudge Brownie (Egg)
- Black Forest (Egg) & White Forest (Egg)
- Frostings: Chocolate Ganache, Butter Cream, Whipped Cream Cheese & Whipped Cream

[04] CAKE AND CAKE DECORATION (With Govt. Certificate) — Fees: Rs. 23,999

Duration: 8 to 10 Days | Timing: 9:30 AM - 2:30 PM | Special: Government Certified

- **Sponge & Cakes:**
 - Black Forest (Egg),
 - Eggless German Black Forest,
 - White Forest (Egg & Eggless),
 - Genoise Sponge (Vanilla & Choc),
 - Rosemilk Cake,
 - Caramel Cake,
 - Seasonal Fresh Fruit Cake (Mango/Pineapple),
 - Milk Chocolate Bounty Cake
- **Frosting Mastery:**
 - Swiss Meringue Butter Cream,
 - Truffle Cake,
 - Fondant Cake,
 - Chocolate Mirror Glaze
- **Master Designs & Techniques:**

Ombre, Geode, Top Forward, Stencil, Two Tier Stacking, Photo Print, Basket/Climb Weave, Roses

[05] ADVANCE IN BAKING (Master Course) — Fees: Rs. 30,999

Duration: 12 to 15 Days | Timing: 9:30 AM - 2:30 PM | Special: Government Certified

- **Cupcakes & Travel Cakes:**
 - Eggless Muffins
 - Vanilla & Coffee Cupcake (Italian Meringue Buttercream)
 - Chocolate Caramel Cupcake (Dark Choc Ganache)
 - Carrot Cupcake (Cream Cheese Butter Icing)
 - Pudding Cake
 - Honey Cake
 - Plum Cake
 - Ghee Cake
 - Dates Cake
 - Banana Cake
 - Chiffon Cake
 - Fudge Brownie
- **Sponge & Frosting:**
 - Black Forest (Egg)
 - Eggless German Black Forest
 - White Forest (Egg & Eggless)
 - Genoise Sponge (Vanilla & Choc)
 - Rosemilk Cake
 - Caramel Cake
 - Seasonal Fresh Fruit Cake
 - Bounty Cake
- **Decorations:** Swiss Meringue Buttercream, Truffle Cake, Fondant Cake, Chocolate Mirror Glaze + All 9 Master Cake Designs

[06] TRAVEL CAKES (Dry Cakes) — Fees: Rs. 5,499

Duration: 1 Day | Timing: 10:00 AM - 2:00 PM

- Vanilla Butter Cake
- Dates Cake
- Plum Cake

- Banana Cake
- Traditional Ghee Cake
- Pudding Cake
- Honey Cake

[07] CUPCAKE & FROSTING SPECIAL — Fees: Rs. 4,999

Duration: 1 Day | Timing: 10:00 AM - 2:00 PM

- Vanilla Cupcake with Butter Cream Frosting
- Chocolate Cupcake with Soft Caramel & Chocolate Ganache Frosting
- Vanilla Cupcake with Lotus Biscoff Caramel Sauce & Biscoff Butter Cream
- Red Velvet Cupcake with Butter Cream Cheese Frosting

[08] CLASSIC COOKIES — Fees: Rs. 2,499

Duration: 1 Day | Timing: 10:00 AM - 1:00 PM

- Rich Butter Cookies
- Jam Cookies
- Coconut Cookies
- Traditional Masala Cookies
- Melting Moments

[09] HEALTHY MILLET COOKIES — Fees: Rs. 2,999

Duration: 1 Day | Timing: 10:00 AM - 1:30 PM

Wheat Salt Cookies
 Multigrain Cookies
 Classic Butter Cookies
 Ragi Cookies,
 Bajra or Jowar Cookies,
 Oats Wheat Cashew Cookies

[10] MINI CHOC CHIP COOKIES (EGGLESS) WITH CHOCOLATE INSERT — Fees: Rs. 7,999

Duration: 1 Day | Timing: 9:30 AM - 2:00 PM | Type: Eggless Center Filled

Classic Choco Chip Cookie,
 Espresso Choco Chip Cookie
 Double Choco Chip Cookie,
 Peanut Butter Choco Chip Cookie,
 Orange Choco Chip Cookie

[11] EXOTIC & GOURMET COOKIES — Fees: Rs. 6,999

Duration: 1 Day | Timing: 10:00 AM - 2:30 PM

Choco Chip Cookies (Eggless),
Florentine Cookies (Eggless)
Orange Chocolate Cookies (Egg),
Fudge Double Chocolate Cookie (Egg)
Danish Cookies (Eggless),
Gourmet Hazelnut Chocolate Cookies (Egg)

[12] SIGNATURE BROWNIES & BLONDIES — Fees: Rs. 8,499

Duration: 1 Day | Timing: 10:00 AM - 3:00 PM

Eggless Brownie,
Fudge Brownie
Oreo Brownie,
Healthy Ragi Brownie,
Karuppu Kavuni Brownie
Nutella White Chocolate Blondie

[13] EGGLESS GOURMET (GLUTEN FREE) BROWNIE — Fees: Rs. 11,999

Duration: 2 Days | Timing: 10:00 AM - 3:00 PM | Type: Eggless & Gluten-Free

Cheesecake Brownie,
Double Chocolate Cremeux Brownie
Florentine Brownie,
Roasted Almond Blondie,
Pistachio Kunafa Brownie

[14] GOURMET MILLET (GLUTEN FREE) BROWNIE (EGG) — Fees: Rs. 11,999

Duration: 2 Days | Timing: 10:00 AM - 3:00 PM | Type: Millets & Gluten-Free (Egg)

Cheesecake Brownie,
Florentine Brownie,
Almond Blondie
Pista Kunafa Brownie,
Dates Cremeux Brownie

[15] GOURMET BROWNIE (EGG) — Fees: Rs. 11,999

Duration: 2 Days | Timing: 10:00 AM - 3:00 PM

Cheesecake Brownie,
Double Chocolate Cremeux Brownie
Florentine Brownie,
Almond Blondie,
Pista Kunafa Brownie

[16] BREADS & BUNS — Fees: Workshop: Rs. 5,999 | Individual: Rs. 6,999

Duration: 1 Day | Timing: 9:30 AM - 3:30 PM

Japanese Hokkaido Milk Bread (Egg),
Sweet Bun,
Garlic Bread
Classic Sandwich Bread,
Korean Cream Cheese Bun
Healthy Wheat / Multigrain Bread,
Sweet Coconut Bun

[17] PIZZA MASTERCLASS (100% Veg) — Fees: Rs. 3,499

Duration: 1 Day | Timing: 9:30 AM - 2:00 PM | Type: 100% Vegetarian

Scratch Made Pizza Base
Authentic Italian Pizza Sauce
Classic Thin Crust Pizza
Decadent Cheese Burst Pizza

[18] PUFFS & FLAKY PASTRIES — Fees: Workshop: Rs. 6,499 | Individual: Rs. 8,499

Duration: 2 Days | Timing: 10:00 AM - 3:00 PM

Flaky Laminated Puff Sheet (Scratch Recipe)
Veg Puffs,
Chicken Puffs,
Egg Puffs,
Crispy Palmiers,
Dilpasand,
Italian Mushroom Cups
4 Types of Specialty Savory Stuffing Masalas, Design Folding & Shaping Techniques

[19] GOURMET CHEESECAKES MASTERCLASS — Fees: Rs. 9,499

Duration: 2 Days | Timing: 9:30 AM - 2:30 PM

Baked New York Cheesecake,
Fusion Baked Gulab Jamun Cheesecake
Lotus Biscoff Cheesecake,
Burnt Basque Cheesecake
Cold Set Mango Cheesecake,
Belgian Chocolate Cheesecake

[20] GRANOLA & HEALTHY NUTRI BARS — Fees: Rs. 6,999

Duration: 1 Day | Timing: 10:00 AM - 2:00 PM

Classic Muesli,
Dark Chocolate Muesli
Baked Granola Bar,
Chocolate Granola Bar,
Almond Coconut Granola Bar
Nutella Walnut Nutri Bar,
Healthy Biotin Cookies

[21] BOBA MILKSHAKE & JELLIES — Fees: Rs. 7,499

Duration: 1 Day | Timing: 9:30 AM - 2:30 PM

Milkshakes:
Vanilla,
Chocolate,
Kesar Badam,
Butterscotch,
Vietnamese Cold Coffee,
Pista Rose,
Syrups:
Caramel Sauce,
Rich Chocolate Syrup,
Coffee Syrup
Pearls & Jellies: Scratch-made Classic Boba Pearls, Coffee Jelly, Coconut Jelly

[22] PATTERN SWISS ROLL — Fees: Rs. 5,499

Duration: 2 Days | Timing: 10:00 AM - 2:00 PM

Pattern Swiss Roll,
Rich Chocolate Swiss Roll,
Double Colour Swiss Roll
Fillings & Frostings:

- Fresh Mango Coulis,
- Butter Cream,
- Chocolate Butter Cream,
- Whipping Cream

[23] ALL-NATURAL ICE CREAM & GELATO — Fees: Rs. 18,999

Duration: 1 or 2 Days | Timing: 9:00 AM - 4:00 PM | Type: 100% Clean Label

Gelatos:

- Belgian Chocolate Gelato,
- Strawberry Gelato,
- Tiramisu Gelato

Gourmet Ice Creams:

- OG French Vanilla,
- Bajra Fig Millet Ice Cream,
- Oreo Ice Cream,
- Mango Vanilla,

- Banana Caramel

Desserts & Cones:

- Authentic Falooda,
- Traditional Kulfi,
- Mango Sorbet,
- Fresh Waffle Cones

Special Note: Prepared with natural stabilizers only. (NO CMC, NO GMS, NO Condensed Milk, NO Corn Flour, NO Artificial Essence)

[24] PANNING CHOCOLATES & DRAGEES — Fees: Rs. 17,999

Duration: 2 Days | Timing: 9:00 AM - 5:00 PM | Type: Masterclass

- Professional Panning Techniques & Center Preparation
- Precision Glazing, Sealing & High-Gloss Polishing Techniques
- Chocolate Tempering Mastery
- Varieties: Salted Caramel Dragees, Roasted Almond Dragees, Raisin Dragees

[25] SOURDOUGH MASTERCLASS — Fees: Rs. 14,999 per person

Duration: 2 Days | Intensive Hands-On Training | Exclusive 1-to-1 Training

Menu:

- Country Sourdough Loaf,
 - Jalapeño Cheddar Sourdough Loaf,
 - Sourdough Pizza,
 - Traditional French Baguette,
 - Soft Sourdough Sandwich Loaf
- Course Includes: Complete sourdough science & fermentation, Starter creation, feeding, maintenance & long-term storage, Flour selection & hydration management, Autolyse, bassinage, stretch & folds & coil folds, Bulk fermentation & cold proofing, Professional shaping & scoring techniques, High-hydration dough handling, Baking in Dutch ovens & professional ovens, Troubleshooting common sourdough issues, Recipe standardization & bakery-quality production, Business tips, costing & pricing
- **You'll Receive: Mature sourdough starter + Premium printed recipe handbook + All breads prepared during class + Certificate of Completion + Lifetime WhatsApp support for recipe guidance & troubleshooting**

ACADEMY GUIDELINES & ADVANTAGES

- ✓ A complete hands-on practical class.
- ✓ Take-away all food items prepared in the class.
- ✓ Printed recipe booklets provided for all courses.
- ✓ Register dates at your convenience.
- ✓ Certificate will be provided upon course completion.
- ✓ **Note: Fees is fixed. Please do not bargain.**

CONTACT & LOCATION DETAILS

Angel Arts & Culinary Academy

School of Baking

27/5, Sevanthi Pillaiyar Kovil Street,
Woraiyur (Near Sana Hospital),
10th Cross Thillainagar West,
Trichy - 620003, Tamil Nadu.

📞 **Contact Person: Chef Girija**

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💬 Feel free to call for inquiries/doubts

📱 **Insta & FB: @angelartsandculinaryacademy**