

PROFESSIONAL BAKERS MODULE

Course Title: Intensive Training for Aspiring Professional Bakers

A professional cake baker is a skilled artisan who specializes in creating high-quality, beautifully designed cakes for various occasions, such as weddings, birthdays, and corporate events. They possess advanced techniques in baking and decorating, including the use of fondant, fresh cream/butter cream, and intricate piping methods to craft visually stunning and delicious cakes. Professional cake bakers are adept at managing the entire cake-making process, from recipe development and ingredient selection to precise baking and detailed decoration. They often work in bakeries, patisseries, or run their own cake businesses, ensuring consistency and excellence in their products. With a strong understanding of flavor combinations and presentation, they also handle client consultations, custom orders, and business management, blending artistic creativity with technical expertise to deliver exceptional cakes that exceed client expectations.

MODULE 1: FUNDAMENTALS OF CAKE- MAKING

- **Day 1: Introduction to Cake-Making**
 - Overview of Cake-Making Techniques and Trends
 - Understanding Ingredients: Flour, Sugar, Eggs, Egg alternates, and Fats
 - Essential Equipment: Ovens, Mixers, and Pans
- **Day 2: Basic Eggless Baking Techniques**
 - Mixing Methods: Creaming, Blending, and Folding
 - Measuring Ingredients Accurately
 - Baking Fundamentals: Temperature and Timing
- **Day 3, 4, 5 & 6: Eggless Sponge making**
 - Types of sponge making using premix: Vanilla, chocolate, flavoured sponge, red velvet, etc
 - Dry cake: fruit cake, dry-fruit cake, cheese cake, etc
 - Homemade sponge: made from scratch
 - Baking Fundamentals: Temperature and Timing
 - Troubleshooting Common Baking Issues
- **Day 7 & 8: Fresh cream and Butter Cream**
 - Fundamental of cream preparation
 - Home made fresh cream: Made from scratch

- Preparation of moose cream and cheese cream
- Troubleshooting Common Issues
- **Day 9: Sponge moisturising**
 - Need of moisturising a sponge
 - Methods of preparing a soaking liquid
 - Types of soaking liquid and its handling
- **Day 10: Cake Fillings and Layers**
 - Making Various Cake Fillings: Fruit Preserves, Custards, Creams
 - Techniques for Layering and Filling Cakes
 - Balancing Flavors and Textures

MODULE 2: PROFESSIONAL CAKE STRUCTURING AND HANDLING

- **Day 11, 12, 13, 14 & 15: Basic Cake Structure**
 - Introduction to Cake Frosting: Fresh cream, Buttercream, Ganache, truffle
 - Various frosting Techniques: Regular Frosting, Piping and Filling
 - Crumb coat and its Importance
 - Types of structure: Round, square, heart, round to heart, round to square, square-to round, square to heart.

MODULE 3: PROFESSIONAL DECORATING AND PRESENTATION

- **Day 16, & 17: Icing techniques**
 - Practicing of various icing techniques
 - Understand the use of various nozzles and piping bags
 - Techniques for Leveling and Stacking Cakes
- **Day 18, 19, & 20: Decoration of theme cakes**
 - Decorating Theme Cakes: Festival, Seasonal and Holiday Themes
 - Creating Customized Cakes for Special Occasions
 - Incorporating Trends and Innovations in Cake Design

MODULE 4: ADVANCED TECHNIQUES AND SPECIALTY CAKES

- **Day 21, 22, & 23: Advanced Cake designing**
 - Doll structure, car structure, etc.
 - Sculpting of various models
 - Basic fondant work
 - Structure Techniques for multi-Layer Cakes and Multi-Tier Cakes
 - Preparing and Assembling Cake Layers
- **Day 24: Chocolate Work**
 - Introduction to Chocolate Tempering
 - Making Chocolate Decorations: Shards, Curls, and Sculptures
 - Incorporating Chocolate Elements into Cake Designs

MODULE 5: DOUBT SESSION, ASSESSMENT AND CERTIFICATION

- **Day 25: Discussion of doubts if any**
- **Day 26: Assessment and Certification**
 - Written assessment
 - Presenting the certificates to successful achievers

Additional Resources

- **Reading Materials and Tutorials**
 - Recommended Books and Online Resources
 - Video Tutorials for Visual Learning
- **Guest Lectures and Industry Insights**
 - Sessions with Experienced Home Bakers and Cake Artists
 - Insights into Trends and Innovations in Home Cake Baking
 - Networking Opportunities

Certification

- Upon successful completion of the course, participants will receive a **Professional Cake-Making Certification**, recognizing their skills in baking and decorating cakes at a professional level from home.