

# HOME BAKERS MODULE

## Course Title: Mastering Cake-Making: An Intensive 4 week Program

Home bakers are passionate individuals who create a variety of baked goods from their own kitchens, often turning their love for baking into a fulfilling hobby or a small business. They craft cakes, cookies, bread, and other treats, frequently customizing their products to meet specific tastes and dietary needs. Home bakers rely on a range of kitchen equipment and ingredients, experimenting with recipes to achieve perfect results. Many home bakers focus on quality and personal touches, often using local or organic ingredients to enhance their offerings. Their creations might be sold at local markets, through online platforms, or by special order, providing a personal touch and unique flavors that stand out in a competitive market. Balancing creativity with practicality, home bakers manage everything from baking and decorating to marketing and customer service, contributing to their community with delicious, handmade treats.

---

### MODULE 1: FUNDAMENTALS OF CAKE- MAKING

- **Day 1: Introduction to Cake-Making**
  - Overview of Cake-Making Techniques and Trends
  - Understanding Ingredients: Flour, Sugar, Eggs, and Fats
  - Essential Equipment: Ovens, Mixers, and Pans
- **Day 2: Basic 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, redvelvet, 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
  - 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 16,17,18,& 19: Icing techniques**
  - Practicing of various icing techniques
  - Understand the use of various nozzles and piping bags
- **Day 20,21,22,& 23: 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
- **Day 24: Chocolate Work**
  - Introduction to Chocolate Tempering
  - Making Chocolate Decorations: Shards, Curls, and Sculptures
  - Incorporating Chocolate Elements into Cake Designs

#### MODULE 4: 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 **Home Cake-Making Certification**, recognizing their skills in baking and decorating cakes at a professional level from home.

43 Jagannathpuri  
Neelbad Bhopal