2026

PROFESSIONAL CAKE CHEF

User Index

CAKE INSTITUTE

www.cakeinstitute.org

🎓 6-Month Professional Cake Chef Course Curriculum

Duration: 150 Days (6 Days/Week)

20 Modules • 6 Days/Week • Fully Detailed Day-Wise Topics

Structure: Theory + Hands-on Practice + Micro Projects + Weekly Assessments

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Below is a complete, industry-level, 6-month Professional Eggless Cake Chef Course, structured into 20 detailed modules.
Each module includes day-wise breakup, covering every minute part needed in the modern cake industry—techniques, science, hygiene, costing, creativity, tools, business skills, and premium specialization.

MODULE 1: INTRODUCTION TO EGGLESS BAKING FOUNDATIONS (6 DAYS)

Day 1: Introduction to baking industry, workflow, kitchen hierarchy, tools overview

Day 2: Science of egg substitutes; emulsifiers; stabilizers; baking reactions

Day 3: Understanding flours, sugars, fats, liquids for eggless baking

Day 4: Measuring techniques: weight vs volume, accuracy practice

Day 5: Temperature control, oven types, preheating, hot/cold spots

Day 6: Basic mixing methods: creaming, whisking, folding, one-bowl method

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MODULE 2: BASIC EGGLESS SPONGE CAKES (8 DAYS)

Day 7: Classic vanilla sponge – theory + practical

Day 8: Chocolate sponge + cocoa % comparison

Day 9: Red velvet sponge + natural color alternatives

Day 10: Whole wheat sponge & multigrain variations

Day 11: Fatless sponge (oil-based, aerated)

Day 12: Sugar syrup & soaking methods

Day 13: Common faults – dense, rubbery, collapsed cakes

Day 14: Baking efficiency drills (timing, scaling, batch practice)

MODULE 3: PROFESSIONAL LAYERING & FILLING (5 DAYS)

Day 15: Sponge leveling, torting, soaking

Day 16: Fruit compotes & fillings (shelf-life explained)

Day 17: Premium fillings: mousse (eggless), custard, caramel

Day 18: Layer balance + weight control

Day 19: Complete Layering & Filling Practice

MODULE 4: EGGLESS TEA-TIME CAKES (6 DAYS)

Day 20: Marble cake + swirl science

Day 21: Banana bread + fruit purée baking

Day 22: Carrot cake + spice blending

Day 23: Pound cake technique

Day 24: Gluten-free tea cakes

Day 25: Moisture retention & shelf-life extension

MODULE 5: EGGLESS CUPCAKES & MUFFINS (7 DAYS)

Day 26: Vanilla, chocolate, butterscotch cupcakes

Day 27: Filled cupcakes – ganache, caramel, fruit fillings

Day 28: Healthy muffins: oats, ragi, millet

Day 29: Jumbo bakery-style muffins

Day 30: Toppings, sprinkles, liners

Day 31: Frosting pairings for cupcakes

Day 32: Commercial batch-production techniques

MODULE 6: FROSTINGS & ICINGS MASTERY (8 DAYS)

Day 33: Whipping cream science (stages, fat %, stability)

Day 34: Buttercream

Day 35: Ganache & Glazes

Day 36: Cream Cheese & Stabilised Frostings

Day 37: Colour Theory for Frosting

Day 38: Chocolate Frostings

Day 39: Fruit-Based Frostings

Day 40: Frosting Troubleshooting

MODULE 7: CREAM CAKES (10 DAYS)

Day 41: Black forest

Day 42: White forest

Day 43: Pineapple cream cake

Day 44: Fresh fruit cake

Day 45: Basic Chocolate cake

Day 46: Premium chocolate cake

Day 47: Red velvet cream cake

Day 48: Rasmalai & Rabri cake

Day 49: Pinata cake

Day 50: Cream Cake Troubleshooting & Speed Practice

MODULE 8: DESIGNER CAKES – BASIC (11 DAYS)

Day 51: Sharp edges with whipped cream

Day 52: Textures: rustic cake,

Day 53: Texture: Ombré, water colour

Day 54: Drip cakes (chocolate, caramel)

Day 55: Fault-line cakes

Day 56: Patterns – stencil, wave, stripes

Day 57: Palette knife flowers

Day 58: Palette knife flowers

Day 59: Minimalist modern cakes

Day 60: Patterns – wave and stripes

Day 61: Abstract art cakes

MODULE 9: DESIGNER CAKES – ADVANCED (11 DAYS)

Day 62: Tall cakes & structural stability

Day 63: Anti-gravity illusion basics

Day 64: Isomalt decorations

Day 65: Wafer and Rice paper flowers

Day 66: Edible lace decoration

Day 67: Airbrush techniques (gel/neutral spray)

Day 68: Metallic effects (gold, silver leaves)

Day 69: Stacked cake structure

Day 70: Gravity-defying shapes

Day 71–72: 2-days with report and presentation

MODULE 10: FONDANT MASTERY (10 DAYS)

Day 73: Fondant basics, kneading, colouring

Day 74: Covering sharp edges

Day 75: 2D decorations

Day 76: 3D figurines

Day 77: Theme toppers

Day 78: Fondant flowers

Day 79: Wedding cake drapes

Day 80: Faults, Repairs, Storage & Humid-weather management

Day 81 & 82: 2 days Fondant project with report and presentation

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MODULE 11: CHEESECAKES (6 DAYS)

Day 83: Baked eggless cheesecake technique

Day 84: No-bake cheesecakes

Day 85: Popular cheesecakes from different countries

Day 86: Flavouring and toppings

Day 87: Faults – cracking, sinking, soggy base

Day 88: Project with report and presentation

MODULE 12: PASTRIES SECTION (8 DAYS)

Day 89: Classic pastry assembly

Day 90: Mousse pastries (eggless)

Day 91: Entremet structure

Day 92: Layers, inserts, glazing

Day 93: Fruit pastries

Day 94: Chocolate pastries

Day 95: Patisserie finishing

Day 96: Costing pastries

MODULE 13: BROWNIES & BARS (5 DAYS)

Day 97: Fudgy brownies

Day 98: Chewy brownies

Day 99: Blondies

Day 100: Nutty bars, caramel bars

Day 101: Costing and batch production

MODULE 14: COOKIES (6 DAYS)

Day 102: Basic cookies – soft, crispy, chewy

Day 103: Butter cookies, shortbread

Day 104: Chocolate chip cookies

Day 105: Icebox cookies

Day 106: Bakery-style large cookies

Day 107: Costing, Packaging & shelf-life

MODULE 15: BASIC CHOCOLATE WORK (6 Days)

Day 108: Chocolate science

Day 109: Types of chocolate work in bakery industry

Day 110: Chocolate tempering basics

Day 111: Chocolate sauce making

Day 112: Types of chocolate fillings

Day 113: Chocolate writing and hand work

MODULE 16: HANDMADE CHOCOLATE GARNISHES AND SCULPTURE (6 DAYS)

Day 114: Mould-based garnish

Day 115: Shards, curls, sails, etc

Day 116: Mould/Handmade chocolate sculpture

Day 117: Embeds & decor pieces

Day 118: Chocolate flowers

Day 119: Modern minimalist decor

MODULE 17: ICE CREAM & FROZEN DESSERTS (5 DAYS)

Day 120: Basics of ice cream making

Day 121: Sorbets & gelato (eggless)

Day 122: Ice cream cakes

Day 123: Sundae layers & sauces

Day 124: Costing and Cold chain management

MODULE 18: BAKERY MANAGEMENT & PRODUCTION (7 DAYS)

Day 125: Kitchen planning & workflow

Day 126: Hygiene, sanitization SOPs

Day 127: Inventory management

Day 128: Material costing; portion control

Day 129: Preparation of daily production charts

Day 130: Vendor selection & procurement

Day 131: Waste management (zero-waste bakery)

MODULE 19: PROFESSIONAL PACKAGING, MARKETING & CLIENT HANDLING (7 DAYS)

Day 132: Packaging types for cakes & desserts

Day 133: Branding basics – fonts, colors, logo idea

Day 134: Photography & food styling basics

Day 135: Instagram–style content creation

Day 136: Pricing strategy

Day 137: Customer service, order taking, communication

Day 138: Handling cake delivery & complaints

MODULE 20: DOUBT SESSION + FINAL ASSESSMENT (5 + 7 DAYS)

Day 139-143: Doubt session

Day 144: Theory exam

Day 145: Practical exam 1

Day 146: Practical exam 2

Day 147: Practical exam 3

Day 148: Practical exam 4

Day 149: Practical exam 5

Day 150: Certification, Photography & portfolio creation

✅ **Total Coverage Summary**

✓ Eggless baking science
✓ 200+ cake variations
✓ Designer cakes (basic to advanced)
✓ Premium patisserie & pastries
✓ Fondant, sculpting, structure
✓ Frosting, fillings, glazing
✓ Cake shop management
✓ Marketing & client handling
✓ Scaling for home bakery or commercial unit