



MASTER THE ART OF BAKING

BE YOUR OWN PASTRY CHEF!



BEGINNERS TO PROFESSIONAL CERTIFIED CAKE COURSE

VISIT US-

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FACEBOOK PAGE- PERFECT COOKERY CLASSES

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YOUTUBE- RAMNI RALHAN (<https://youtu.be/bXZrvJ7VWJM>)



DETAILS ABOUT THE EXCLUSIVE ITEMS YOU WILL LEARN



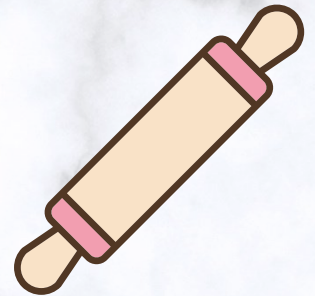
DESIGNER CAKES

1. **SWEETHEART CAKE/
VALENTINE CAKE WITH
BUTTER ICING**
2. **OPERA CAKE/ MOCCHA
CHOCO CHIP CAKE WITH
FUDGE ICING**
3. **FRUIT & FLOWER BASKET
WITH CREAM CHEESE ICING**
4. **RED VELVET CAKE WITH
CREAM CHEESE ICING**
5. **LEMON MOUSSE CAKE**
6. **SHAPE CAKE - DOLL: CASTLE
ETC.**
7. **CHRISTMAS SNOW MAN
CAKE**
8. **Photo Cake**



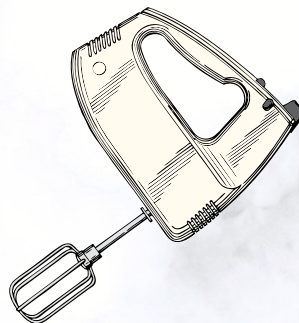
DESIGNER CUP CAKES

1. **WITH BUTTER ICING**
2. **CREAM ICING**
3. **CHOCOLATE GLAZED
ICING**
4. **ROYAL ICING**



DESIGNER COOKIES

1. **GINGER BREAD
MAN**
2. **SWEETHEART
COOKIES**
3. **GLAZED ANISE**
4. **FUNNY FACE
COOKIES**
5. **CHOCOLATE DIP
COOKIES**



SWISS ROLL & PASTRY

1. BLUEBERRY PASTRIES
2. CHOCOLATE TRUFFLE PASTRY
3. ORANGE TEMPTATION PASTRY
4. CHOCO LOG (SWISS ROLL)
5. STRAWBERRY /MANGO ROLL LADE



TECHNIQUES FOR CAKE FROSTING

1. MOLDING A PIPING BAG
2. FILLING A PIPING BAG
3. STARS
4. SHELLS
5. ROSS AND FLOWER PETALS
6. FEATHERS DESIGNING
7. BORDERS
8. ZIGZAGS
9. TWISTED ROPE
10. RAISED NET
11. BASKET WEAVING
12. CORNIELLI LACE
13. COATING CAKE- WITH CHOCOLATE VERMICELLI OR ALMOND FLAKES,
14. FINISHES STAIN RIBBONS
15. DESIGNING THE CAKE COMB
16. CLAZED ICING



CHOCOLATE DESIGNING

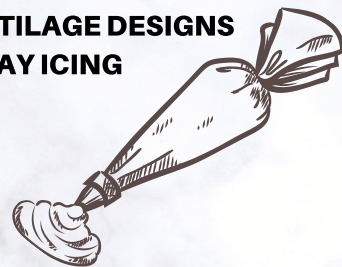
1. CHOCOLATE BORDER
2. CHOCOLATE FAN
3. CHOCOLATE CURLS
4. CHOCOLATE CIGARS
5. CHOCOLATE FLOWERS & PETALS
6. CHOCOLATE SQUARES
7. CHOCOLATE CONE



CAKE ICING

CAKE ICING

1. MARZIPAN
2. ROYAL ICING
3. CARAMEL DECORATION
4. EDIBLE GLITTERS
5. TRUFFLE ICING
6. BUTER CREAM ICING
7. GEL ICING
8. PASTILAGE DESIGNS
9. SPRAY ICING



SUGAR CRAFT

3 DAYS

WORKSHOP

DAY 1-

CAKE ICING, FONDANT

Day2

flowers petals and assembling

day 3

figure making, hands on training



THE ADVANCE COURSE IN BAKING TECHNIQUES AND FROSTING

TECHNIQUES YOU WILL LEARN IN THIS COURSE



**FAULT LINE CAKE
DECORATION**



**MULTI COLOR
DESIGN BALLS**



**WAFER PAPER DESIGNING
(COVERING THE CAKE
AND DESIGNING)**



**GOLDEN AND
SILVER DRIPPING**



ISOMALT



PULL ME UP



**SEQUINCE
DESIGNING**



OMBAR EFFECT



SUGAR SHEET



**RICE PAPERS DESIGNING
(TOPPER DESIGNING)**



MIRROR GLAZE



pinata cake



**TIGER PRINT
MIRROR GLAZE**



**MARBLE EFFECT
(WITH CREAM/GEL)**

All about Wedding cakes

lace work



Air brush



GUM PASTE FLOWERS



**WORK WITH
FRESH FLOWERS**



ONLY ART WORK



Wedding cake with pillars



stencil



**PAINTING ON
THE CAKE**

