

# MASTER THE ART OF BAKING

## BE YOUR OWN PASTRY CHEF!



# THE BEGINNERS GUIDE

# ABOUT US

**Mrs Ramni Ralhan is the founder and the soul of Perfect Cookery Training Center. With an experience over 35 years. Our mentor is an educator, food innovator, chef and entrepreneur with a passion and undying love for baking and cooking. Through various courses, classes and workshops conducted in India and abroad she has educated and shared her knowledge with over 25000+ plus students. At Perfect Cookery, our only aim is for you to develop your skills and take a step further towards your dreams.**





# HOW WE WORK AT PERFECT COOKERY CLASSES.?

Perfect cookery offers a number of certified courses which helps you to be the baker of your dreams.

- 1. THE COMPLETE BEGINNERS GUIDE**
- 2. INTERMEDIATE LEVEL**
- 3. ADVANCE BAKING COURSE**

## THE COMPLETE BEGINNERS GUIDE :

In this course, we take you to the world of baking from scratch to high end baking practices.

Complete knowledge is imparted regarding the baking practices and techniques.

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# HOW AND WHAT WILL YOU LEARN?

**MODULE-1**      **A Theoretical class about the ingredients, their properties and usage .**

**MODULE -2**      **ALL ABOUT SPONGES :**

**THE FIRST STEP TO BECOME THE BAKER OF YOUR DREAMS  
IS TO KNOW HOW TO MAKE PERFECT SPONGE**

**THE BASICS  
SPONGES CAKES :**

1. VANILLA SPONGE CAKE  
EGG/ EGG LESS
2. CHOCOLATE SPONGE CAKE  
EGG/ EGG LESS

**(YOU WILL GET 5 TO 6 DIFFERENT RECIPES FOR BASIC  
SPONGE CAKE (WITH EGG & EGGLESS)**

**MODULE -3**      **STARTING WITH THE BASICS:**  
HOW TO PROPERLY HANDLE AND APPLY WHIPPING CREAM.  
THE PERFECT CONSISTENCY , TEXTURE AND WHAT BRANDS  
TO USE, ALL THE NECESSARY INFORMATION IS PROVIDED AS  
WELL.

**Module -4**      **PRACTICAL HANDS ON CLASS :**  
IN THIS CLASS YOU WILL MAKE YOUR OWN CAKES AND  
DECORATE IT YOURSELF WITH THE HELP AND GUIDANCE  
OF OUR CHEF MRS. RAMNI RALHAN.

**Module -5**      **STARTING WITH THE BASICS OF DESIGNER CAKES :**  
  
ONE CAKE WILL BE DONE IN EACH CLASS,  
EVERITHING DONE FROM SCRATCH FROM  
BAKING TO ICING AND DECORATING.

**Module -6**      **PLAYING WITH FONDANT :**

A SEPARATE CLASS IS DEDICATED TO FONDANT. IN WHICH YOU  
LEARN FROM SCRATCH HOW TO MAKE THE PERFECT FONDANT  
AND ALL THE TECHNIQUES , SHAPING, ROLLING AND DESIGNING  
WITH IT.



## **Module -7**

### **LEARNING THE ART OF DESIGNING :**

DESIGNING CLASSES WITH DIFFERENT MATERIALS (CHOCOLATE, CARAMEL, PASTILLAGE ETC.) ARE KEPT IN BETWEEN TO HELP THE STUDENTS BROADEN THEIR HORIZON AND MASTER THE ART OF DECORATING.

## **Module -8**

### **A PASTRY CHEF SHOULD KNOW EVERYTHING ABOUT PASTRIES.**

A DETAILED CLASS IS DEDICATED TO PASTRIES WITH IMPORTANT FUNDAMENTALS FOR YOU TO CREATE ANY PASTRY IN THE WORLD.

## **Module -9**

### **DESIGNER CUP CAKES:**

YOU LEARN THE METHOD OF BAKING PERFECT CUP CAKES WITH DIFFERENT FROSTINGS RESPECTIVELY.

## **Module -10**

### **HANDS ON FONDANT CLASS :**

IN THIS CLASS STUDENT COVER THEIR CAKE WITH FONDANT THEM SELF AND MAKE VARIOUS FIGURE & DECORATIVE MATERIALS WITH THE HELP OF OUR HEAD CHEF AND

## **Module -11**

**A PASTRY CHEF SHOULD KNOW HOW TO MAKE YUMMY AND PERFECT COOKIES. IN THIS CLASS YOU LEARN EVERYTHING ABOUT COOKIES.**

## **Module -12**

**COMPLEMENTARY ITEMS MAKES THE COURSE EVEN MORE WORTH IT. IN THIS CLASS YOU WILL LEARN SOME EXTRA DESSERT LIKE SWISS ROLLS, mANGO ROLL LAED EXT.**

# **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

## **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

## **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

## **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. FHINISHES STAIN RIBBONS
15. DESIGNING THE CAKE COMB
16. CLAZED ICING

## **SUGAR CRAFT**

### **3 DAYS**

### **WORKSHOP**

#### **DAY 1-**

#### **CAKE ICING, FONDANT**

#### **Day2**

#### **flowers petals and assemblling**

#### **day 3**

#### **figure making , hands on training**

**AT PERFECT COOKERY, OUR AIM IS TO  
HELP OUR STUDENTS  
BE THE MASTER OF THE SKILL. WE DON'T  
LIMIT THE NUMBER  
OF CLASSES AS YOUR SKILL IS OUR  
PRIORITY. OPEN THE WORLD OF NEW  
OPPORTUNITIES BY LEARNING THE ART  
OF BAKING WITH PERFECT COOKERY.**

**FOR FURTHER DETAILS KINDLY  
CONTACT US- 93125 07387**

**VISIT US-  
M- 28, M BLOCK MARKET, NEW DELHI  
DELHI- 110048**

**WEBSITE- <https://www.perfectcookery.in/>  
FACEBOOK PAGE- PERFECT COOKERY CLASSES  
INSTAGRAM ID- @RAMNI\_RALHAN  
YOUTUBE- RAMNI RALHAN (<https://youtu.be/bXZrvJ7VWJM>)**

**FEES- 27000/-  
DURATION -3 MONTHS  
CLASSES WILL BE HELD 2 DAYS IN  
A WEEK.**