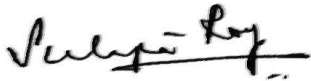


VIDYASAGAR COLLEGE FOR WOMEN

NOTICE

Date: 09.10.2023

This is to notify that our college is organizing a “**Certificate course on Baking**” in collaboration with Tokor Cakes & Baking Academy, which is tentatively scheduled to be held on 25<sup>th</sup> November and 26<sup>th</sup> November, 2023 (Saturday & Sunday), Time: 10:00 am - 5.00 pm, Venue: New building). The course has been arranged for benefit of the students aspiring for self employment and jobs in future. Students of all semesters as well as ex-students of our College are hereby requested to attend the course. Course Details is attached below. For any Clarification Contact Dr. Mihir Dam, Asst. Professor, Electronics.

  
(Dr. Sutapa Roy) 09/10/2023

Principal

Principal  
Vidyasagar College for Women  
Kolkata



# Certificate course on baking

Organized by

**Vidyasagar College For Women**

in collaboration with

**Tokor Cakes & Baking Academy**

- Offline Workshop for Baking & Decoration of Cake
- This is a professional level course.

**Date – Tentative Date of first batch 25<sup>th</sup> & 26<sup>th</sup> of November ( Saturday and Sunday)**

**Time – (10 am - 1 pm) and (2pm-5pm)**

**Venue - Vidyasagar College For Women,  
New building**

**Fees – Rs. 999/-**

**For name registration Rs. 300 /- advance payment.**

**(For seat booking)**

**(Please keep screenshot of payment during class)**

## We provide :

- All printed recipes
- All materials and tools needed during the class
- Practice sessions
- E-Certificate of training

## During the course :

- ✚ Sponge recipes taught – condensed milk, eggs & premix.
- ✚ Baking – convection, otg and gas.
- ✚ Learn to bake perfect sponge
- ✚ Learn proper technique of cream whipping, & chocolate glaze
- ✚ Learn proper technique of cake icing with sharp edges & various piping techniques.
- ✚ Basic Celebration Cake Module
- ✚ Nozzle practice session

## 1. Basic concept of weight and size

- Homemade sponge with egg .
- Homemade sponge eggless .
- Bakery style sponge (eggless).

## 2. Baking of sponges (4 types)

(With egg and eggless both recipe provided)

i) Vanilla sponge

ii) Chocolate sponge

iii) Red velvet

iv) any flavoured sponge.

- ❖ How to whip cream
- ❖ Cutting of sponge into layers
- ❖ Various piping techniques
- ❖ Icing and decoration as per flavours

1. Chocolate cake

2. Pineapple cake

3. Butterscotch cake

4. Barbie cake

5. Strawberry cake

6. Fault Line Cake.

7. Mango cake.

8. Rasmalai cake.

9. Vanilla cake

10. Orange cake.

11. Gel cake.

12. Illusion /anti Gravity/ Photo print cake.

13. Dry fruits cake

## Advanced Cakes:

14. Red velvet with cheese filling.

15. Black Forest / White Forest.