

Vidyasagar College for Women

Date: 18.11.2024

Calling All Baking Enthusiasts!

Our college is thrilled to announce a two-day "Certificate Course on Baking" happening on November 22nd and 23rd, 2024!

Course Details:

* Dates: November 22nd and 23rd, 2024, * Time: 10.00 am - 5.00 pm

* Venue: New Building

Who Can Join?

Current and past students and others from all colleges are welcome!

Course Fees:

* ₹1299/-For students

* ₹1999/- For academic person/ Industry/ any other)

Hotelago Buttakayo

Ready to Register?

Haven't enrolled yet? No worries! Here's how to secure your spot:

New Enrollments:

- 1. Fill out the Google form: https://forms.gle/YZTY4WqpyVpBJpsGA
- 2. Join our WhatsApp group: https://chat.whatsapp.com/LZGLb1KKGht5zPaxQlTF4v

(Please note: This is a link to join a WhatsApp group)

- 3. Bring your university registration number (If any).
- 4. Pay 30% Fees (Rs. 400/-) for enrollment (seat booking)

Important Dates:

- * Last Date of Registration: 20th November, 2024
- *For any questions about registration, Whatsapp us on 9433740225.
- *Don't miss this exciting opportunity to learn and hone your baking skills!*

All ingredients and other baking material will be provided by the College during the workshop.

Sutaga Ray

Principal

Principal
Vidyasagar College for Women
Kolkata-700006

학, (거리 **교** 생년 기계 기계 기계

Vidyasagar College for Women

Certificate Course on Baking





Learn to use premium ingredients and unique decoration techniques for making delicious cakes







Dedicated hands on nozzle practice session

- 10:00 AM -5:00 PM
- oroom no TF-7,
 New Building, VCFW

Enrollment open till

20.11.2024

Eligibility: Current and past Students of any Colleges

For more information about this course, Contact Coordinator Dr. Mihir Dam / 9433740225

1. Baking of sponges and decoration of different cakes like:

- 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.





