



Date: 03.01.2024

Notice:

This is to notify that our college is going to organize a "Certificate course on Baking" for 2nd batch, which is tentatively scheduled in January 2024, Time: 10.00 am -5.00 pm, Venue: New building. It is a two-day baking workshop. Students of all semesters (current and pass out) are hereby requested to attend the course. Course details and course fees are attached below. For enrollment to the course contact Office/ Dr. Mihir Dam at New Building room no. TF-7.

Venue: New Building auditorium.

Time: 10.00 am - 12.00 pm

For registration:

1. Fill the Google form: <https://forms.gle/gyihEkA4i2EjdhMW7>
2. Join Whatsapp group: <https://chat.whatsapp.com/LZGLb1KKGht5zPaxQITF4v>
3. Bring your university registration number.
4. Pay enrollment fees.
5. **Last date of registration: 11.01.2024.**

Sulekha Ray

Principal

Principal
Vidyasagar College for Women
Kolkata

Certificate course on baking

Organized by

Vidyasagar College For Women

Two day baking workshop



Date - Tentative Date 6th & 7th

January (Saturday and Sunday)

Time - (10 am -5pm)

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

Fees - Rs. 999/-



For name registration Rs. 300 /- advance payment.

**(For seat booking Contact Dr. Mihir Dam at TF-7,
New building)**

(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. 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.



First batch of Baking