



CAKE BOUTIQUE & LEARNING ACADEMY

BECOME A PROFESSIONAL
BAKES IN JUST
2 MONTHS!



**START YOUR OWN BAKERY
OR GET JOB READY!**

Call now: 98029-99995

WWW.PATISSERIEBYVANDANA.COM

ABOUT PBV?

11+
Years of
Experience

500+
Successful
Bakers

100%
Hands- On
Workshop

100%
Business
Oriented Support

WHY PBV?

Patisserie by Vandana | Call now: 98029-99995



-  A leading cake Academy Offering world class Education.
-  Exclusive 1:3 chef-to-student ratio for personalised learning.
-  100% hands-on training.
-  18 hours of training per week, total 70 hours of practical exposure in a 2 month program
-  100% Assistance to start Home Bakery/ Business

DIPLOMA **IN** CAKE MAKING

1.5 Week – 100% Hands- On Courses

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WHAT YOU' LL LEARN

1) **Sponge Baking**

Step into the art of baking cloud-like sponges that melt in your mouth. This module unveils the secrets behind perfectly risen cakes with a fine, tender crumb. From the magic of creaming to the elegance of folding and the fluff of whisking – you'll master the techniques that bring both timeless classics and bold, exotic flavors to life.



2) **Cream Cakes**

Dive into the luxurious world of cream cakes – from light, fluffy fresh cream delights to indulgent, multi-layered gateaux. Discover the secrets to crafting stable, silky creams, perfecting elegant layers, mastering piping artistry, and bringing trendy designs and irresistible flavors to life.



3) **Chocolate Cakes**

Explore the world of chocolate cakes, mastering moist sponges, rich ganache, and decadent fillings. Learn chocolate types and elegant decorations like curls, drip effects and glazing.

4) **Cups Cakes**

Unlock the charm of cupcakes – tiny treats with big personality! Learn to bake moist, flavorful cupcakes, whip up dreamy frostings, and decorate with swirls, sprinkles, and stylish flair. From classic favorites to fun, modern twists, this module turns every cupcake into a mini masterpiece.



5) **Tea / Dry Cakes**

Step into the world of tea-time elegance with perfectly baked dry cakes. Learn the art of crafting moist yet firm loaves, rich in flavor and ideal for slicing. From buttery pound cakes to nutty tea loaves and citrusy delights – discover recipes that pair beautifully with every cup, every mood, and every moment.

₹ 35,000 /-

(Inclusive of Study Material, Cost Of Ingredients and you take back whatever you make and bake in the class)

Full Bakery Courses

2 Months - 100% Hands-On Courses

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WHAT YOU' LL LEARN

1) Complete Cake Making

Master the art of cake baking and decorating — from soft sponges to rich cream, chocolate, and flawless fondant. Learn expert techniques to create stunning multi-tiered wedding cakes with elegant, intricate designs.



2) Breads

"Discover the art of artisan bread-making — from crusty baguettes to soft rolls and rich brioche. Learn key techniques in fermentation, kneading, and baking to create golden, bakery-style breads.



3) Pound Cakes / Dry Cakes

"Learn to bake rich, buttery pound cakes and perfectly textured dry cakes with expert mixing tips, flavor twists, and a moist-yet-firm crumb for longer shelf life.

4) Travel Cakes

Master the art of baking moist, flavorful travel cakes that stay fresh longer — with dense-yet-tender textures, balanced flavors, and smart packaging for on-the-go indulgence.



5) Cookies & Biscuits

Master the art of crisp biscuits and chewy, buttery cookies — from classic favorites to gourmet delights. Learn pro techniques for mixing, shaping, and baking perfect textures and flavors.

6) Chocolates

"Delve into the luxurious world of chocolate making — master the fine art of tempering, molding, and creating rich pralines, delicate bonbons, and gourmet chocolate bars. Learn expert techniques to achieve silky-smooth textures, flawless shine, and perfectly balanced flavor combinations that melt hearts and tastebuds alike.

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WHAT YOU' LL LEARN

7) Tart N Pies

Master the art of baked savouries — from flaky pastries to sweet short crust. Perfect textures, balanced flavors, and professional presentation.



8) Cheesecakes

Master the art of creamy cheesecakes — from baked to no-bake styles. Perfect textures, balanced flavors, and stunning toppings for a flawless presentation.

9) Puffs Pastry

Master laminated dough to create perfectly flaky puffs. Learn layering, proofing, and baking for a golden, crisp texture and rich, buttery flavor.



10) Donuts

Master the art of making fluffy, golden donuts — from dough prep and frying to glazing and decorating for irresistible flavor and texture.

11) Brownies

Master the art of baking decadent brownies — from fudgy to cakey, with rich textures and deep chocolate flavors. Learn techniques for perfecting the bake and adding creative twists to your creations.

12) Fondant Cake

Master the art of creating flawless fondant cakes — from smooth, sleek finishes to intricate designs. Learn techniques for covering, shaping, and decorating to craft stunning cakes that are as beautiful as they are delicious.



13) Tier Cake

Create stunning tier cakes with perfect layers, intricate designs, and professional finishes.

₹ 105000 /-

(Inclusive of Study Material, Cost Of Ingredients and you take back whatever you make and bake in the class)

Eggless Tier Cream Cake

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WHAT YOU' LL LEARN

- * Tired wedding cake. -Egg-free sponge cake recipe will be shared.



The most solid structure for sturdy cakes

- * Complete with perfect dowelling techniques for stress-free transportation
- * Use fresh flowers and trending dried flower arrangements on your wedding cake, do's and don'ts
- * Tips and tricks on sturdy cake support, transport and pricing
- * At length discussion on trending wedding cakes and troubleshooting.



₹ 25000 /-

(Inclusive of Study Material, Cost Of Ingredients and you take back whatever you make and bake in the class)

Bread Baking Course

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This 100% ***eggless baking workshop*** is perfect for all bread enthusiasts! Whether you're a novice baker or someone looking to elevate your skills, this class covers it all—from mastering the fundamentals of ***kneading, shaping, scoring, and proofing dough*** to learning ***customization tips and tricks*** for creating professional-quality bread, all from the comfort of your kitchen.

Workshop Highlights:

You'll gain hands-on knowledge of crafting these delightful bread varieties:

* Sandwich Bread

* Pull Apart Bread

* Leopard Bread

* Ladi Pav

* Spinach Cheese Bread

* Milk Bread

* Sunflower Bread

* Whole Wheat Bread

* Chocolate Choco Chips Bread

* Multigrain Bread

* Nutella Bread

* Braided Bread

* Cinnamon Rolls

* French Loaf

* Focaccia Bread

* Hot Dog Buns

* Burger Buns

* Pizza Bread



₹ 2,5000 /-

(Inclusive of Study Material, Cost Of Ingredients and you take back whatever you make and bake in the class)

FONDANT BASIC

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* Making cream+ fondant ascends cake.

* Making full fondant cake.

* Design decorative board

* Techniques for making fondant animals

* Composition & size of figurines etc.

* Easy to make toppers

* Drapes & ruffles etc.

* Bows & multi loop bows

* Sophisticated Fondant frills

* Forming basic shapes

* Themed Fondant Cake designs

* Preparing the cake for Fondant Draping

- * Every participant gets to work on individual cake.
- * They are provided with Eggless cake and frosting and shall be taught to
- * Cut the cake into clean layers
- * Efficiently use correct fillings & frosting suitable for a fondant cake
- * Frost and prepare the cake, ready to be draped with fondant



Fondant Know-How:

- Rolling fondant as per cake shape and size
- Correct thickness & thinness works
- Additives & mediums to use as per weather
- Perfectly draped fondant on cake and get rid of pleats.

Fixing cracks etc.

- * Base boards decorations
- * Cake handling & packaging

₹ 30000/-

(Inclusive of Study Material, Cost Of Ingredients and you take back whatever you make and bake in the class)

Anti gravity Cake

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SYLLABUS

- * Making full fondant cake.
- * Easy to make toppers
- * Techniques for making fondant animals
- * Forming basic shapes
- * Drapes, ruffles, etc.
- * Composition & size of figurines etc.
- * Bows & multi loop bows
- * Sophisticated Fondant frills
- * Design decorative board
- * Making sturdy anti gravity structure.
- * Themed anti gravity Cake designs
- * Preparing the cake for Fondant Draping



Every participant gets to work on individual cake.

Fondant Know-How

- Making the design using fondant as per cake shape and size
- Correct thickness & thinness works
- Additives & mediums to use as per weather

Base

Boards Decoration

Cake handling
&
packaging

₹ 30000/-

(Inclusive of Study Material, Cost Of Ingredients and you take back whatever you make and bake in the class)