



MASTER THE ART OF BAKING

BE YOUR OWN PASTRY CHEF!



THE BEGINNERS TO ADVANCE GUIDE

Designer Cakes with sugar craft

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, EVERYTHING 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**
- 8. Photo cake**

and many more.

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>)**

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