



# IBCA

New Delhi

INSTITUTE OF BAKERY AND CULINARY ARTS



## BAKER'S EXPEDITE PROGRAM (8 WEEKS FAST-TRACK EGGLESS COURSE)



# WEEK 1

## BASIC

## BREADS

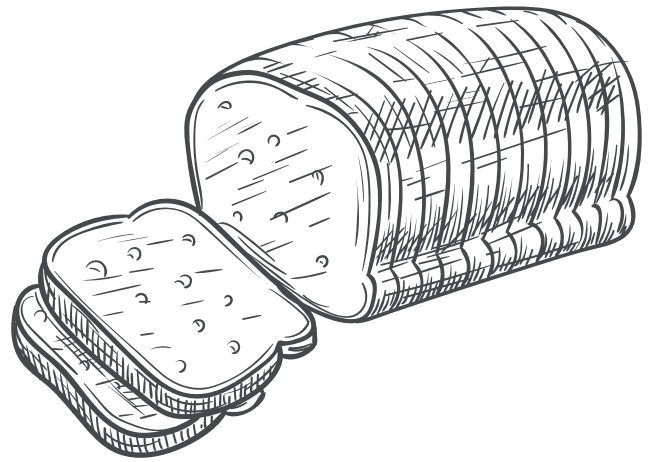
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BURGER BUNS  
FOCACCIA BREAD  
NUTELLA BABKA BREAD  
BROWN BREAD  
ONION BREAD

CHEESE GARLIC BREAD  
COFFEE SWEET BUN  
MULTIGRAIN LOAF  
WHOLE WHEAT BREAD LOAF  
MILK BREAD SANDWICH





# WEEK 2

## COOKIES &

## CUPCAKES

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MARBLE COOKIES  
BULL'S EYE COOKIES  
CHOCOLATE CHIP COOKIES  
SUGAR COOKIES  
CINNAMON & WALNUT  
COOKIES

PEANUT BUTTER COOKIES  
WHOLEWHEAT & CARROT  
MUFFINS  
CHOCOLATE CUPCAKE  
FLORENTINE COOKIES  
NAAN KHATAI



# WEEK 3

## BASIC CAKES &

## PASTRIES

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BLACKFOREST CAKE  
RED VELVET CAKE  
PINEAPPLE CAKE  
FRESH FRUIT CAKE  
WHITE CHOCOLATE &  
BLUEBERRY CAKE



OLD STYLE CHOCOLATE  
PASTRY  
BUTTERSCOTCH PASTRY  
BAKED CHEESECAKE  
CHOCOLATE ORANGE  
PASTRY  
COFFEE NUTELLA CAKE





# WEEK 4

## PUFF

## PASTRY

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LAMINATION OF PUFF  
VEG PATTIES  
CHEESE STRAWS  
MILLE FEUILLE PASTRY

VOL AU VENTS  
SUGAR FAN  
PALMIERS  
UMALI





# WEEK 5

## BASIC

## CHOCOLATES



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UNDERSTANDING OF CHOCOLATE  
TEMPERING  
TEMPERING TECHNIQUES  
GARNISHES  
BONBONS  
TRUFFLES  
ENROBBED  
FUDGE





# WEEK 6

## PIES &

## TARTS

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BAKEWELL TART  
LEMON TART  
LINZER TORTE  
FRESH FRUIT TART



CARMELIZED APPLE PIE  
QUICHE  
PIZZA POCKET  
BANOFFEE PIE  
PEAR CRUMBLE TART





# WEEK 7

## HOT & COLD

## DESSERTS

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CHOCO LAVA  
PANNA COTTA  
GLASS JAR DESSERT  
ICE CREAM  
BROWNIE





# WEEK 8

## VIENNOISERIE &

## TRAVEL CAKES



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DOUGHNUTS  
MARBLE CAKE  
BANANA BREAD  
ENGLISH FRUIT CAKE  
CREAM CHEESE STREUSEL CAKE  
BASBOUSA  
LEMON POUND CAKE





The fees for the Baker's Expedite Program  
(8 Weeks Fast-Track Course) is

~~INR 99,000/-\*~~

INR 79,000/-\*

Batch Time - 10:00 AM - 2:00 PM  
Classes held per week - 5days Practical

**Facilities that are included in the fees are :**

Tools kit  
Chef Jacket  
Study Material

At the end of the course, you will receive certificate from :  
**Institute of Bakery & Culinary Arts**

**Note :**

Accommodation & Meals Facilities available on Request.  
All the images are for representation purpose only, Products  
in the pictures are subject to vary as per chef's discretion.

\*(Excl. of 18% GST)



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