



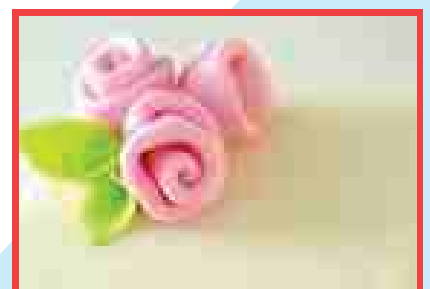
3 DAYS ADVANCED CAKE DECORATING COURSE

March, 23 2020

AIBTM - Assocom Institute of Bakery Technology & Management
Knowledge Park 3, Greater Noida, NCR Delhi

ABOUT

This course provides the skills and knowledge required to make and decorate a single tier cake. Participants will learn about flower making techniques, presenting floral sprays and tying ribbons, selection of ingredients and cake making, covering cakes with Ready-to-Roll icing, and piping with royal icing. At the end of the course, students will have successfully decorated a single tier cake for a special occasion.



Day 1

- Basic Cake Icing
- Sponge Making
- Completing cake with roses, and other flowers made with cream
- Use of different fruits
- Use of different nuts
- Final Cake Decoration



Day 2

- Basic Cake Icing
- Make Mirror Glaze
- Use of Glazes of different colors on one cake
- Make Chocolate Ganache
- Use of Ganache with glaze
- Decoration of cake using Fondant
- Chocolate Garnishing

Day 3

- Basic Cake Icing
- Use of color Spray
- Making Gum Paste
- Royal Icing
- 3-tier Wedding Cake

FEE: Rs. 25,000

Contact Details:

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9810158318 / aibtm@aibtm.in

Payment Details:

Name and address of Bank: Punjab National Bank
ECE House, K.G. Marg, New Delhi-110 001, India
Name of Account holder: Assocom-India Pvt. Ltd.
Account Number: 1120002100061411

Cancellation Policy

Substitution: Though, you may substitute participant at any time before the course.

AIBTM reserves the right to cancel this course in the event of insufficient registration or Faculty emergency or any other emergency. If cancellation happens due to any of these reasons, AIBTM will make full refund of fee. AIBTM's liability is limited to only fee refund.