

FRESH CREAM CAKES  
CLASSIC CAKES  
MODERN FRENCH CAKES (ENTREMET)

BASIC LAYERING

YOU MUST BE ABLE TO CRAFT, THE BEST  
TROPICAL FRUIT GATEAUX

LEARN HOW TO MAKE CLASSIC BISCUITS

LAYERING AND PROPORTION TECHNIQUES

EXCITING MODERN FLAVOUR COMBINATION  
USING MULTIPLE TEXTURES IN A SINGLE CAKE

PROFESSIONAL GLAZING

VELVET SPRAY TECHNIQUE

GARNISHING YOUR OWN CAKE

IT ALSO INCLUDES CHEF'S SIGNATURE  
CHOCOLATE ENTREMET

By **CHEF ARVIND PRASAD**  
(Executive Pastry Chef At WHITECAPS)  
WORLD CHOCOLATE MASTER



WHITECAPS

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WHITECAPS

# CAKE ENGINEERING



## By Chef Samie

(Director Of Sugar Art At Whitecaps)  
Awarded as TOP TEN CAKE ARTIST In India  
By CAKE MAGAZINE, UK

"Creativity  
Takes  
Courage"

### WEDDING CAKE

MASTER THE ART OF ROYAL ICING  
LEARN ADVANCED PIPING TECHNIQUES  
INTRODUCTION TO GUMPASTE  
CREATE STUNNING SUGAR FLOWERS  
WAFER PAPER TECHNIQUES  
DISCOVER HAND PAINTING TECHNIQUES

### BUTTERCREAM CAKE

PREPARING AND USING BUTTERCREAM ICING  
PRESSURE CONTROL, PIPING, CORNET PREPARATION  
BASIC CAKE BORDERS  
BASIC FLOWER PIPING SKILLS

### THEMED CAKE

ADVANCED FONDANT TECHNIQUES  
CAKE TOPPERS  
CAKE SHAPING  
CAKE SCULPTING TECHNIQUES

### PASTILLAGE MODELLING

INTRODUCTION TO PASTILLAGE  
LEARN TO MAKE BLUEPRINTS  
MAKING YOUR OWN TEMPLATES  
PANELLING AND ASSEMBLING  
SPRAY PAINTING TECHNIQUE

## GENERAL INFORMATION

### HANDS ON CLASSES

MAKE YOUR OWN UNIQUE CAKE

MONDAY- FRIDAY, 10AM - 4PM

150+ HOURS

**FEE- Rs.1,20,000** (INCLUSIVE OF GST)  
INCLUDES STUDENT TOOL-KIT AND  
UNIFORM

