



Deepali S Academy
of Patisserie & Culinary Arts
Kasavanahalli, Bangalore

INDIA'S FIRST
BREAD
ACADEMY



Mastering the art of bread baking



India's first
BREAD ACADEMY

Are you passionate about baking? Dream of starting your own bakery?

Look no further!

Join us at India's premier Bread Academy, where we specialize in the art of bread baking with a focus on commercial production.

COMPREHENSIVE WORKSHOPS

COMMERCIAL BAKING

Course Content

DAILY BREADS

Our content for daily breads contain the most popularly sought after bakes in any Bakehouse, breads which form the basic foundation of a bakery menu and some nostalgic additions as well!

1. WHOLE WHEAT BREAD
2. MULTI-SEEDED BROWN BREAD
3. RAGI BREAD
4. WHITE SANDWICH BREAD
5. JUMBO BREAD
6. MILK BREAD
7. SWEETBREADS
8. TUTTI FRUITY BUN
9. PAV BUN
10. BURGER BUN
11. KHARA BUN
12. KULCHA
13. KOREAN BUN
14. DINNER ROLL
15. GARLIC BREAD
16. STUFFED BUN
17. SWEET RUSK
18. SAVORY RUSK
19. MILK RUSK



Course Content

SPECIALITY BREADS

Our content for speciality breads is a more refined list , with breads from all over the world making an appearance! Learn to create breads from recipes world-wide and add that additional flair to your bakery menu!

1. CLASSIC BRIOCHE
2. CLASSIC ALMOND BRIOCHE
3. CLOVER LEAF BREAD
4. CINNAMON ROLL
5. PESTO BABKA
6. CHOCOLATE BABKA
7. MADRAS-CURRIED CHALLAH BREAD
8. RUSSIAN CONCHAS
9. CHOCOLATE SWIRL KUGELHOPF
10. MONKEY BREAD
11. HOKKAIDO JAPANESE BREAD
12. JAPANESE WOOL BREAD
13. ASSORTED DONUTS & BERLINERS



WHAT YOU WILL LEARN..

Commercial Production Techniques:

Learn the intricacies of baking each type of bread at a commercial scale, ensuring consistent quality and taste.

Recipe Costing

Gain expertise in calculating the cost of production to maximize profitability without compromising on quality.

Workflow Management

Master efficient workflow strategies to streamline your bakery operations and enhance productivity.

Commercial Equipment Setup

Understand the requirements and setup of commercial baking equipment to ensure smooth and professional bakery operations.

Use of Preservatives

Learn how to use preservatives effectively to extend the shelf life of your bread products while maintaining taste and quality.

Food Safety Guidelines

Get trained in essential food safety protocols and hygiene practices to ensure your bakery meets the highest standards of health and safety.



WHY CHOOSE US?

- **Expert Instructors:** Learn from seasoned bakers with extensive experience in the commercial bakery industry.
- **Hands-On Training:** Get practical experience with commercial-grade equipment and real-world baking scenarios.
- **Business Insights:** Receive valuable insights and tips on starting and managing a successful bakery.



A Comprehensive Workshop

FOR ASPIRING BAKERY ENTREPRENEURS

Our one-week intensive workshop is designed to equip you with the skills and knowledge needed to excel in the bakery industry. With an exclusive offer price of ₹25,000 (MRP: ₹30,000), this program provides exceptional value and a solid foundation for your baking business.



JOIN THE COURSE



Don't miss this opportunity to turn your passion for baking into a thriving business. Join us at India's first Bread Academy and start your journey to becoming a successful bakery entrepreneur!

Seats are limited, so secure your spot today and take the first step towards mastering the art of bread baking.

Let's Bake the Future Together!

www.deepalisawant.com

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