



WHITECAPS

INTERNATIONAL SCHOOL OF PASTRY

PARIS PATISSERIE PROGRAMME





ABOUT PARIS PATISSERIE PROGRAMME

Interested in becoming an expert in French Pastry? The Paris Patisserie Programme at Whitecaps will provide you an introduction to French Style Pastries, administering the art of making Laminated, Short Crust and Choux Patisserie. Discover and experience French Pastries like never before, by getting introduced to Innovative flavor combinations, complex classic textures, and an array of unexpected textures to give your desserts an edge. And yes, French Macarons form an essential part of this Programme.

LEARN

- Making a variety of desserts using Short Crust and Choux Pastes
- Learn how to Laminate Dough
- Classic French Desserts
- Innovative Flavor Combinations
- Creating Modern French Patisseries

- French Style Macarons
- Modern Glazing Technique and different textures on your desserts
- Create exciting Stack Desserts

DETAILS

Duration: 6 days

Class Timings: 9a.m. - 5p.m.





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Whitecaps International School Of Pastry



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