



WHITECAPS

INTERNATIONAL SCHOOL OF PASTRY

# CAKE ENGINEERING PROGRAM

## ABOUT THE PROGRAM:

Themed and Speciality Cakes were once reserved only for special occasions. Fortunately, times have changed, and custom cakes have become the center of every celebration. Whether it is birthdays, weddings, anniversaries, or surprising a loved one, beautiful decorative cakes have become a primary choice. Find your creative baking voice through our Cake Engineering Programme. Encompassing Cake Artistry in its Classic and Modern form, this comprehensive program is designed to provide you with a solid foundation in this growing area of baking. Whether you are an existing baker or a complete novice, the program is outlined to match everyone's needs.

## *INTRODUCTION TO CAKE ENGINEERING & FOUNDATION CAKE*

- Introduction to Baking
- Food Hygiene & Safety
- Basic Cake Baking, Layering, and Sponge Types
- Eggless Cake Baking
- Foundation Cakes

## *FOUNDATION BARREL CAKES USING WHIPPING CREAM AND BUTTERCREAM*

- Cake Torting, Layering, Filling, Crumb Coating
- Sharp Edging Techniques
- Introduction to basic Tools
- Cream Whipping Techniques
- Color Mixing Techniques & Edible Print
- Making Buttercream & Textures
- Varied Cake Textures using basic tools
- Isomalt and Chocolate Garnishes
- Buttercream flower making techniques
- Stacking and easy transportation guidelines
- Shelf life

## *FONDANT ART WITH A THEMED CAKE*

- Ganache and it's different ratios
- Torte, Level & Sharp edge Ganache
- Fondant Draping, Decoration and Finishing Techniques
- Covering & Decorating a Cake-board
- Different types of Cake Toppers
- Fondant Figurines
- Bows, Ruffles, Flowers, 2D Decos





## WEDDING CAKE: MULTI-TIER CELEBRATION CAKE

- Cake Designing
- Cake Structuring
- Stacking and assembling Tiered-Cake
- Introduction to Gum Paste
- Sugar flowers
- Different Fondant Draping methods
- **Advanced fondant techniques:** Textures, Airbrushing, Sugar Lace, Stenciling, Wax Paper Transfer and much more
- Introduction to Pastillage
- Sharp-edge finishing
- Setting up your cake business
- Pricing, Transport & logistics

## STRUCTURE CAKES

- Designing & creating the armature
- Food safety in structure cakes
- Materials: RKT & modelling chocolate
- Cake Carving & Scaling
- Covering the cake & structure
- Detailing, Coloring, finishing
- Packing & transport concepts

## ENTREMET CAKES, FRENCH CAKES, MODERN CAKES & CLASSIC CAKES

- Classic French Cakes
- Fruits & Berries Cake
- Chocolate Entremets Cakes
- Mirror-Glazing
- Velvet Spray Techniques
- Chocolate Garnishes





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