



WORKSHOPS AT WHITECAPS

Elevate Your Skills, One Workshop at a Time.

1000+ RECIPES

50+ WORKSHOPS CONDUCTED



<https://whitecaps.in/>



ABOUT WHITECAPS

Whitecaps International School of Pastry is India's most modern, premier, and industry-aligned academy, administering the art of pastry, baking, and cake engineering. It was formed with a mission to mould passionate and highly motivated individuals, preparing them to set foot into the culinary industry. Whitecaps aims to achieve this by equipping students with the latest knowledge, skills, tools and hands-on training, all delivered by an industry experienced faculty.

ABOUT THE WORKSHOPS

Workshops are your chance to step into the world of pastry without a long-term commitment. Learn something new. Discover what's possible. And leave with not just skills — but a renewed love for baking.

KEY TAKEAWAYS

- Fully practical, hands-on sessions
- Individual workstations
- Printed recipe handouts
- Chef supervision and guidance
- Use of professional tools and ingredient
- Take-home portions
- Participation certificates (select workshops)

WHO CAN ENROLL?

- Industry Professionals
- Hobbyists & Passionate Learners
- Home Bakers
- IT Professionals/Tech Geeks
- General Baking Enthusiasts



WORKSHOP CATEGORIES

CLASSIC FOUNDATIONS

Master mixing, baking, and layering perfect sponge & butter cakes. Discover frostings—whipped cream, ganache & buttercream. Decorate with ease using simple, stylish techniques. Get top tips on tools, ingredients & baking best practices. Plus, take your tastebuds on a global journey with the Travel Cake!

MODULES AVAILABLE

- Barrel cake
- Marble cake
- Carrot cake
- Banana bread
- Gluten-free cake
- Whipping cream

COOKIES

Dive into the delicious world of cookies!

From gooey chocolate chips to buttery shortbread, master the art of baking with confidence, creativity, and joy.

MODULES AVAILABLE

- Chocolate chip cookie
- Biscotti cookie
- Gourmet cookies
- Oatmeal cookie
- Shortbread cookie
- Coffee walnut cookie



BREADS AND BASIC PASTRIES

Learn to roll, knead, and bake your way into breads and buttery pastries. Perfect for beginners—no experience (or sourdough starter) needed!

MODULES AVAILABLE

- Bugar Bun
- Knotted Bread
- Sandwich Bread
- Soft rolls-pav
- Hot dog
- Ciabatta
- Doughnuts



CREATIVE FOCUS

THEMED CAKE DESIGNS

This is where baking meets imagination and make it edible art!

MODULES AVAILABLE

- Different types of cake toppers
- Cover your real cake with fondant
- Fondant Figurines
- 2D topper
- Bows and Ruffles
- Theme-based toppers





WEDDING CAKES

Dive into the delicious world of cookies!

From gooey chocolate chips to buttery shortbread, master the art of baking with confidence, creativity, and joy.

MODULES AVAILABLE

- Draping
- Cake designing
- Introduction to PASTILLAGE
- Introduction to gum paste
- Sugar flowers
- Shap edge finishing
- Cake structure
- Stacking and assembling
- Tiered cake
- Techniques on Air brushing, stenciling, wax paper transfer and more
- Pricing, transport, logistics

EDIBLE SUGAR ART

Turn sugar into stunning flowers and showpieces!

Learn pro techniques, craft your own gum paste, and create elegant wedding cake decor.

MODULES AVAILABLE

- Filler flower
- Bloomed Rose
- Open Peony
- Cala Lilly
- Carnation
- Berries
- Foliage
- Leaf

FLAVOUR PAIRINGS

Sweet combos that just work!

Creating delicious desserts and pastries isn't just about using your favourite ingredients—it's about balancing flavours in a way that feels intentional, exciting, and harmonious.

CLASSIC FRENCH PASTRIES

Classic French pastry is known for its precision, elegance, and indulgent flavours.

MODULES AVAILABLE

- Croissant
- Pain au Chocolate
- Crème Brûlée
- Opera Cake
- Choux Pastry

CREATIVE DESSERTS

In our Creative Desserts workshop, students will learn how to transform simple ingredients into innovative, Instagram-worthy treats that taste as exciting as they look.

ADVANCED TECHNIQUES

STRUCTURE CAKE

Learn the secrets behind building tall, sculpted, and gravity-defying cakes that stand strong and steal the show. In this workshop, we combine cake design with smart structure techniques to help you bring even the most ambitious cake ideas to life—without a collapse! Where Engineering Meets Edible Art

MODULES AVAILABLE

- Cake Carving and Scaling
- Technique on RKT & Modelling Chocolate



LAYERED ENTREMETS

One bite. Many layers. Pure finesse.

This workshop teaches how to craft entremets that are as stunning as they are delicious.

MODULES AVAILABLE

- Mousse Technique
- Mirror Glaze & Velvet Spray
- Seasonal Fruits
- Compotes
- Ganache core

SOUR DOUGH

Learn the art of naturally leavened bread—perfect for beginners and seasoned bakers alike. Build confidence, consistency, and bake the healthy way!

MODULES AVAILABLE

- Sourdough Pizza
- Sourdough Bread

LAMINATED PASTRY

Who doesn't love those crisp, airy layers that define professional pastry? We call it the butter book or letter fold! Learn to laminate with confidence the Flaky. Buttery. Beautiful.

MODULES AVAILABLE

- The plum Tart
- Sweet and Savoury Puff
- Croissants
- Pain au chocolat
- Danish twists
- Turnover Pastries
- Strawberry Turnover
- Pesto Cottage Cheese Turnover
- Pizza de vol au vent
- Schezwan Mushroom vol au vent
- Palmiers
- Grissini



CHOCOLATE MASTERCLASS

Here's our romantic. This advanced, theory-rich workshop is designed to give you both the **technical precision** and **creative expression** needed to master chocolate in all its forms. Make your long shelf life fillings chocolate.

MODULES AVAILABLE

- Tempering
- Crystallization
- Enbroded chocolate & Ganache
- Signature flower
- Transfer Sheets
- Long lasting life fillings
- Bon-bon
- Panning
- Techniques of Coca Butter Spraying
- Garnishing
- Mulples Flavour you can creat your own

PLATED DESSERTS

Here's to Tempering theory to Plated dessert.

Learn the art of Beauty, the perfectly plated for a refreshing treat!

MODULES AVAILABLE

- Almond cremeux
- Nutty crumble
- Seasonal fruit gel
- Airy Seasonal fruit mousse
- Sorbet
- Panna cotta
- Sago
- Vegan Cavier



CORPORATE EVENTS

Elevate your team experience with engaging, hands-on baking sessions—perfect for team building, client entertainment, or unique office celebrations.




FEE STRUCTURE:


Workshop fees vary depending on topic, duration, and complexity.

Most range between ₹3,000 – ₹15,000 per session.

Special pricing available for bulk bookings, institutions, and repeat participants.

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