



WHITECAPS

INTERNATIONAL SCHOOL OF PASTRY

Eggless Baking Program





ABOUT EGGLESS BAKING PROGRAM

Love to Bake exquisite cakes, cookies and desserts? What's stopping you then, Eggs? Well, not to worry. Whitecaps brings to you a completely Egg-free program to quench your baking thirst. Learn to make desserts, cakes, cookies, pies, garnishes, glazes and so much more, from highly experienced chefs, all free of eggs.

Learn techniques, ingredients science and deep dive into the world of Baking without Eggs.

1 WEEK | MONDAY TO FRIDAY | TIME: 9AM TO 5PM | FEES: 27,999/-

COOKIES

Learn : • Vanille Kipferl • Apricot And Peanut Cookie • Checkered Board Cookie • Sesame Tuille • Choco Chip Cookies

TARTS, PIES AND TRAVEL CAKE

Learn : •SweetPaste •PieRed Delicious(Apple Crumble) • Tart Au Orchard (Fruit Tart) • Classic Brownie • Whitecaps Signature Plum Cake • Orange Madiera Cake

CLASSIC DESSERTS

Learn : •Raspberry Pannacotta• Baked Yoghurt • Starwberry Roulade
• Black Forrest In A Glass

MODERN FRENCH STYLE CAKES

Learn : •ClassicOpera - Layering • Grand TruffleCake- Layering • Cream Cheese Berrylicious - Layering • Glazing • Sables • Garnishes • Spraying • Buffet

Bonus

CUPCAKES, ROYAL ICING & COOKIE DECORATION





#29, 1st main road, 1st block,
Koramangala, Bangalore. 560034



+91 8050388202, +91 8050300909



CONTACT@WHITECAPS.IN



WHITECAPSIND

