

fondbites
SCHOOL OF SUGAR ART

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C A K E M A S T E R Y
B R O C H U R E

A 14 week Diploma Course in
Baking & Cake Decorating



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Cake Mastery is a 14-week Diploma Course in Baking and Cake Decorating. The course will be complete hands-on training with a carefully planned curriculum. It will include different kinds of sponges that will be rightly used for different kinds of mediums across Cake Artistry.

Students will be trained to work on all cakes throughout the course and implement the layers paired up with flavorful filling & frosting, incorporating each of them into beautifully decorated cakes where skill-based training in Cake Art will be in complete focus.

Desserts are also included as part of this course, which are necessary elements to train the students as complete bakers and enable them to cater to dessert table requirements in the future.

While we focus on the inside out of cakes, helping students to make flavorful cakes and aesthetically beautiful cakes on trend, we also reinforce business aspects to students. We will give hands-on training during the course period enabling the students to emerge as successful entrepreneurs.



ABOUT FONDBITES

Subhashini Ramsingh, a multi-award winning Cake Instructor is the Founder & CEO and the face behind Fondbites School of Sugar Art. Being in this industry and running a successful cake school for about 11 years, Subhashini is extremely passionate about teaching cakes and cake art through both in-person and online modes of teaching over the past years.

Subhashini Ramsingh was awarded one of the Top 10 Cake Artists of India by the Cake Masters Magazine Awards, London in the year 2018. In the year 2019, Fondbites School of Sugar Art won the Best Online Education Award by the Prestigious Indian Cake Awards.

Fondbites School of Sugar Art was started in the year 2012 and has been successfully tutoring and mentoring students across the world to date. For Fondbites, a new chapter began on the 4th of December, 2022 as we relocated from our year-old newly renovated Studio to this modern state-of-the-art learning centre, says Subhashini Ramsingh. The adage "There are no failures in life, only learning" still holds true.

This studio is built on a model that incorporates all that Subhashini has learned during her baking and mentoring career while designing the studio's facilities and new courses. Each student will be exposed to cutting-edge facilities and top-notch baking programs. Fondbites Studio was founded with the goal of providing a successful learning experience while carefully analyzing all areas of baking, from scratch to advanced baking techniques and trends.

Subhashini takes pride in nurturing and mentoring young talent in the field of baking and cake art. She has trained thousands of students in India and abroad through her 10 years of teaching experience in this field.

Subhashini also specializes in life size realistic cake sculptures, to mention a few are her 7 feet tall Santa Claus Cake which was featured at the Forum Vijaya Mall, Chennai for the Christmas Celebrations in the year 2018. And Vajra, the t-rex cake which was 7 feet tall and 15 feet wide featured at Cakeology, Mumbai, one of the biggest cake shows in the country.



HIGHLIGHTS OF THE COURSE

- Subhashini Ramsingh, an esteemed Cake Instructor with over 11 years of experience and a recipient of multiple awards, serves as the mentor for the program. With a deep passion for teaching, she is dedicated to extracting the best from each student, nurturing their talents and guiding them towards excellence throughout the course.
- Experience a unique course that comprehensively covers the art of cake baking and the mastery of decorating techniques.
- Students receive 100% hands-on training, actively engaging in every single aspect of cake creation, where they personally craft each and every component of the cake themselves.
- This course offers comprehensive coverage of both egg and eggless versions of baking. Students have the freedom to choose their preferred option, whether it be egg or eggless, for each cake lesson, ensuring a personalized learning experience that caters to their individual preferences.
- Every technique is exclusively taught on real cakes, ensuring an authentic learning experience without the use of dummies.



HIGHLIGHTS OF THE COURSE

- To foster a comprehensive grasp of the core techniques, essential methodologies are judiciously revisited across multiple lessons, providing students with in-depth foundational knowledge.
- With each student's cake design being unique, the learning potential is heightened as they gain valuable insights from the diverse creations of their fellow classmates.
- The business aspects are integrated into each lesson, requiring students to actively apply them in a hands-on fashion. This approach empowers them to seamlessly transition into starting their own baking business upon completing the course.
- In addition to the core curriculum, comprehensive training on social media skills essential for running a business is provided. Students are encouraged to actively engage in posting about each lesson on their social media platforms throughout the course period. This cultivates a habit of leveraging social media effectively before they even complete the course.



HIGHLIGHTS OF THE COURSE

- The diploma program takes place at Fondbites Studio, located in Chennai, which is a fully equipped training facility designed to provide comprehensive training for aspiring bakers.
- The class schedule spans from Monday to Friday, commencing at 10 AM and concluding at 5 PM, offering a full-day immersive learning experience.
- The most outstanding student in the batch will be awarded a paid internship opportunity at Fondbites for a duration of six months, providing them with valuable real-world experience in a professional baking environment.



COURSE CURRICULUM

CAKE BAKING

Learn to bake more than 15 different kinds of sponges with an option to choose either egg or eggless throughout the course.

FILLINGS & FROSTING

Fillings & Frosting are an essential element for baking and Cake Decorating. Learn various flavors of creams and fillings & learn to layer them appropriately suitable for each style of cakes.

DESSERTS

While we believe Cake is King, we also reinforce learning desserts that will help adorn a dessert table along with a cake.

CAKE DECORATING

Cake Mastery mainly believes in training the students to put all the tastefully made cakes, filling and frosting into visually appealing cakes with trending techniques.

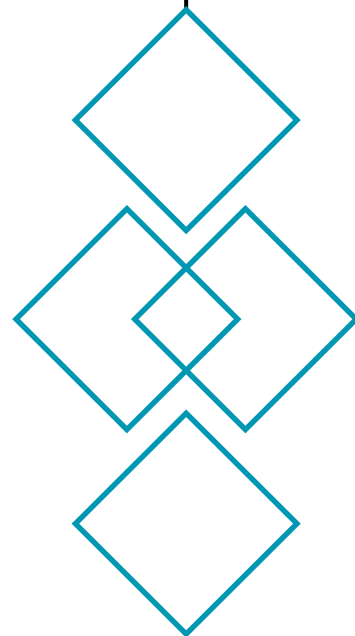
BUSINESS LESSONS

We also believe that the skill learnt in this course has to be applied into business. We enable our students with a practical approach to all standards of business lessons that will help them successfully run their own home baking business.

CAKE BAKING

Learn to bake more than 20 different kinds of sponges with an option to choose either egg or eggless throughout the course.

1. Vanilla Butter Cake
2. Light Vanilla Butter Cake
3. Chocolate Butter Cake
4. Brown Butter Cake
5. Vanilla Oil Cake
6. Chocolate Oil Cake
7. Vanilla Fatless Cake
8. Chocolate Fatless Cake
9. Dark Chocolate Mud Cake
10. White Chocolate Mud Cake
11. Caramel Mud Cake
12. Red velvet Cake
13. Cookie layer
14. Brownie Layer
15. Cheesecake Layer
16. Almond Cake
17. Coconut Dacquoise
18. Strawberry Butter Cake
19. Hazelnut White chocolate Cake
20. Lemon Cake
21. Orange Cake
22. Blueberry Cake



FILLINGS & FROSTING

Fillings & Frosting are an essential element for baking and Cake Decorating. Learn various flavors of creams and fillings & learn to layer them appropriately suitable for each style of cakes.

BUTTERCREAM

- Swiss Meringue Buttercream
- Italian Meringue Buttercream
- Lightened Buttercream
- Chocolate Buttercream
- Lightened Chocolate Buttercream
- Ermine Buttercream
- Butterscotch Buttercream
- Caramel Buttercream
- Ginger Buttercream
- Lightened Lime Buttercream
- Strawberry Buttercream
- Blueberry Buttercream
- Mango Buttercream
- Lime Buttercream

GANACHE

- Milk Chocolate Ganache
- Dark Chocolate Ganache
- White Chocolate Ganache
- Caramelized White Chocolate Ganache
- Coffee Ganache
- Caramel Ganache
- Chocolate Orange Ganache
- Hazelnut Chocolate Ganache
- Blueberry Ganache
- Lightened Chocolate Ganache
- Whipped Ganache

WHIPPED CREAM

- Whipped cream
- Crème Diplomat

MOUSSE

- Chocolate Mousse
- Chocolate Orange Mousse
- Chocolate Hazelnut Mousse
- Vanilla Crème Diplomat
- Chocolate Crème Diplomat
- Toasted Almonds Chocolate Pour
- Lime Mousse
- White Chocolate Mousse
- Bavarian Mousse
- Strawberry Mousse
- Pineapple Mousse
- Caramel Mousse
- Crème Patisserie
- Cream Cheese Frosting
- Mascarpone Cheese Frosting

SYRUP

- Simple Syrup
- Coffee Syrup
- Lime Syrup
- Mint Syrup

FILLINGS & FROSTING

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CRUNCHES

- Mixed Nuts Praline
- Hazelnut Praline
- Mixed Nuts Praline Paste
- Hazelnut Praline Paste
- Toasted Peanut Caramel Toffee

SAUCES

- Butterscotch Sauce
- Strawberry Compote
- Pineapple Compote
- Blueberry Compote
- Caramel Sauce
- Orange Curd
- Lime Curd
- Mango Compote

JELLIES

- Lime Curd Insert
- Caramel Jelly
- Strawberry Jelly
- Blueberry Jelly
- Butterscotch Jelly
- Hazelnut Praline Paste Jelly
- Orange Curd Jelly
- Lime Jelly
- Mango Jelly



CAKE DECORATING

Cake Mastery mainly believes in training the students to put all the tastefully made cakes, filling and frosting into visually appealing cakes with trending techniques.

1. Buttercream Cake Palette knife painting
2. Intricate piping on Buttercream Cake
3. Dark Ganache Cake with Chocolate decorations
4. Square Ganache Cake with stencil or textures
5. Simple Whipped Cream Cake
6. Whipped cream embroidery or macramé cake
7. White Ganache cake with wafer paper decorations
8. Simple Fondant Themed Cake
9. 2 tier Fondant cake
10. Sugar Flowers
11. Wafer Paper Flowers
12. Buttercream Wedding Cake with Sugar Roses
13. Whipped cream wedding cake with wafer paper flowers
14. 4 tier Fondant wedding cake
15. Simple Carved Cake
16. Advanced Carved Cake
17. Structure Cake
18. Themed Dessert table



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1. Buttercream Cake Palette knife painting

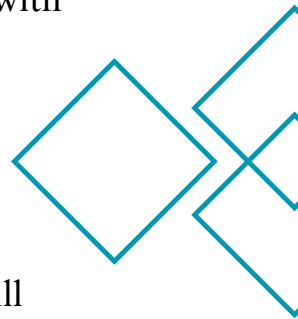
This is the first cake of the course. Students will bake the sponges and fill and frost them according to the flavor profile and decorate the cake using palette knife technique. Students will get to choose the design and after rigorous practice they will complete their design on their cake.

2. Intricate piping on Buttercream Cake

Piping control comes with practice. Students will be taken through rigorous rounds of piping practices from basics to advanced. In this lesson, students will layer the sponges and filling according to the profile planned for this cake. Each student will be asked to choose an intricate piping with lace as an inspiration and they will execute the same on their own cake after practicing them to perfection.

3. Dark Ganache Cake with Chocolate decorations

Ganache is one important medium in Cake Artistry. Getting sharp edges and perfect sides involves a no-fail technique, which will be part of this lesson. Students will then be allowed to explore other chocolate decorations and each student will be given the creative space to come up with their elements, using which each student will complete making a unique chocolate cake with chocolate decorations.

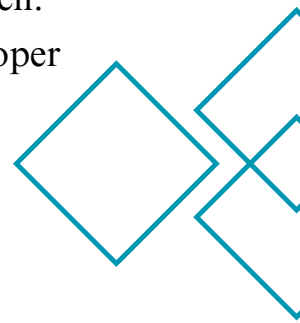


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4. Square Ganache Cake with stencil or textures

Square cakes are always one step ahead of the round ones. Getting sharp edges in square cakes across any medium is skill driven and this course will make the students master this. The cake will be layered by the profile given above and students will be allowed to finish the cake with elements that they choose – for example – a square wooden box filled with sugar succulents, a brick wall with edible moss, chocolate decorations or stencil. Giving students the creative freedom to design their own cakes with proper guidance will be a part of each lesson in this course.



5. Simple Whipped Cream Cake

Whipped cream is a very delicate medium and we use different techniques to handle this medium. This first cake using whipped cream in this course, will focus majorly on getting sharp edges and perfect finishing. Students will get to decorate the cake with simple piping with a modern twist.

6. Whipped cream embroidery or macramé cake

Once the students get a good hands-on with sharp edges on whipped cream cake, they will be taught to handle the medium with more control. In this lesson, students will be given an intensive practice on piping with whipped cream. Students will get to choose the macramé patterns which they will be doing on the cake. After a good amount of practice, they will be decorating the cake with whipped cream intricate macramé piping.

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7. White Ganache cake with wafer paper decorations

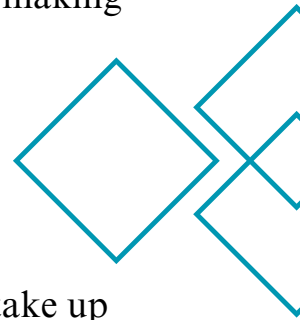
In this lesson students will be working on white ganache, learn the right technique to work with the medium, color the ganache and get perfect finish. Also learn different decorating techniques using wafer paper and finish making a tall white ganache cake

8. Simple Fondant Themed Cake

As the course intensifies, students will move on to sugar modeling and take up the Fondant cake. Students will layer the cake as per the profile defined above. They will learn to cover the cake with Fondant with a neat finish and sharp edges. 3D and 2D Fondant modeling will be reinforced and students will finish making this simple single tier Fondant cake in this lesson.

9. Two-tier Fondant cake

In this advanced Fondant Themed cake, the layers of the sponges are also made a bit challenging to incorporate different layers rather than just the cake sponges. This will be a 2 tier Fondant cakes, and the techniques used to finish this particular cake will be advanced using basic structures and support and also usage of rice Krispy treats and armatures where needed to create a stunning sugar art in this particular cake.



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10. Sugar Flowers

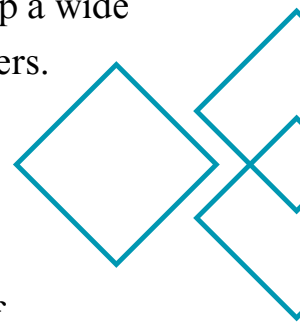
Sugar Flowers are an integral part in the growth of a cake artist. Sugar Flowers are used to adorn from a simple traditional cake to multi-tiered wedding cakes. In this course, students will learn how to make the Gumpaste from scratch and make quite a few different kinds of sugar flowers, including Rose, Peony, poppy, cosmos, and frangipani. Students will also have assessments to make their own sugar flowers of their choice, that way this course will open up a wide array of possibilities for the students to explore the world of sugar flowers.

11. Wafer Paper Flowers

Wafer paper is another versatile medium which is used to create a lot of elements in cake decorating. Flowers are one important skill and technique that comes in handy to decorate the cakes. In this lesson, students will be trained to make different kinds of wafer paper flowers which will be used to decorate the wedding cakes that they will be doing as part of this course.

12. Buttercream Wedding Cake with Sugar Roses

Wedding cakes can be made in all the different frosting mediums. This particular lesson will get the students to make a 2-tiered buttercream wedding cake and decorate them using Gumpaste roses. Flavor profile of the cake will insist that wedding cakes don't have to be normal and we are making sure different flavor profiles can be part of even tiered cakes.



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13. Whipped cream wedding cake with wafer paper flowers

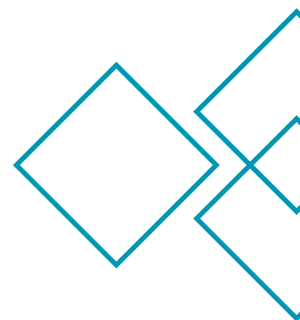
Once students understand stacking the cake with Fondant and Buttercream, we move on to the most delicate medium, whipped cream. Students will be making a 2 tiered whipped cream wedding cake with wafer paper accents to complete this modern wedding cake.

14. Four tier Fondant wedding cake

Stacking a tall tiered cake will boost the confidence of the students. And creating a modern wedding cake which is 4 tiers, adorned with different techniques that the students will be allowed to explore, choose, practice and incorporate them on this particular cake. This particular cake will be a different level of experience for students in this course.

15. Simple Carved Cake

As the course advances, students will be taken to the final stream of cake artistry, which is to create unconventional shapes and learn how to carve the cakes. Students will be given the creative freedom to choose what shape they would like to work on and they will be guided to finish making the cake in this particular lesson.



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16. Advanced Carved Cake

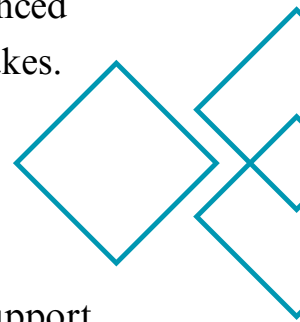
This lesson will give the students more scope in carving, making them work on advanced techniques and realistic finishes. Students will also be using necessary structures inside and understand the usage of rice Krispy treats in advanced carved cakes, thereby getting to know the insights of building lifelike cakes.

17. Structure Cake

The final lesson of the course will be a structure cake which will have support structures that are complicated and that seem gravity defying. Students will get to decide what cake they will be making in this lesson. And they will be creating the structure from scratch and building the whole thing themselves with the help of the instructor. This will be the moment of truth for each student to showcase their skill as a cake artist and as part of the last lesson of this course.

18. Themed Dessert table

The finale week will be a dessert table. Students will be planning the entire dessert table themselves with a creative scope to come up desserts and 3 different kinds of cakes including a wedding cake. Decorate the table with a chosen theme and finally present their work to judges, who would assess the works of the students and announce the winners.



DESSERTS

While we believe Cake is the King, we also reinforce learning desserts that will help adorn a dessert table along with a cake.

In this course, students get to learn the world pastries through a 8 day scope for desserts. The following topics will be covered letting the students get in-depth knowledge and individual hands-on learning experience in this course.

1. Artisan and enriched Breads
2. Viennoiseries
3. Cookies
4. Travel cakes
5. Tarts and Pies
6. French Desserts & Pastries
7. Entremets
8. Macaron
9. Chocolates and Bonbons
10. Plated Desserts
11. Setting up a dessert table



BUSINESS LESSONS

We also believe that the skills learnt in this course has to be applied into business. We enable our students with a practical approach to all standards of business lessons that will help them successfully run their own home baking business. The list of the lessons given below are incorporated in the course embedding them in the lessons, week-wise. This will make the students learn and also do them hands-on during the course period itself.

Students will be trained to take photographs of the cakes that they make and also learn how to use social media and they will start to create and grow their social media pages during the course period. Students will be made to work on the pricing of each of the cakes that they will be making in the course. Students will be equipped to do the income and expense tracking, inventory management, transportation etc.

We also help the students to do their branding by helping them design and create their own logo, create visiting cards, menu card, customized stickers and print it for them during the course period. All the business lessons are given practical approach throughout the course and students will be equipped to run their own business at the end of the course.

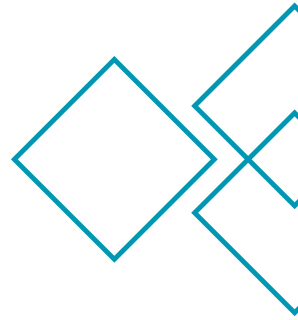
1. Setting up an Effective Home Baking Business
2. Creating your own Brand
3. Creating your Menu Card
4. Order Requirement gathering
5. Raising Order quotation & Billing
6. Income & Expense Tracker
7. Inventory Maintenance
8. How to increase your clientele
9. Setting up Business goals
10. Videography
11. Packaging
12. Setting up an Online Store
13. Transportation
14. Photography
15. Pricing



TOOL KIT

Discover the complete tool kit included in this course, empowering you with the essential tools needed to excel in baking and cake decorating.

1. Metal bench scraper 6” - 2 nos.
2. Metal bench scraper 10” - 2 nos.
3. Set of 5 palette knife - 1 set
4. Pastry brush - 1 no.
5. Silicon Spatula - 3 nos.
6. Serrated knife - 1 no.
7. Offset metal spatula - 2 nos.
8. Straight metal Spatula - 1 no.
9. Fondant rolling pin (without handle) - 1
10. Fondant rolling pin (with handle) - 1
11. Foam Pad - 1 no.
12. Fondant modelling tools set - 1 set
13. Metal Ball tool - 1 no.
14. Metal Ruler - 1 no.
15. Flat Paint Brushes - Size 2, 4 & 8
16. Round Paint Brush – Size 2 & 4
17. Baby socks - 1 no.
18. Scissors - 1 no.
19. Mini Stainless Steel Scissors - 1 no.
20. Eyebrow Tweezer - 1 no.
21. Craft knife - 1 no.
22. Wire cutter - 1 no.
23. Set of piping nozzles - 1 box
24. 1M nozzle - 1 no.
25. Fondant smoothner - 2 nos.



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THANK YOU!

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