



# Exotic themes and flavours

*Masterclass*

(Master the Art of Tall Cakes)



# Unlock the secrets to create your dream cake

By *Chef Jitendra*

I'm a 23-year-old chef who started my baking journey at 16 by opening my own studio. Over the past six years, I've honed my skills, conducted countless classes, and now I am travelling across India to teach aspiring bakers. I've also earned recognition as one of India's top 15 bakers in a baking reality show and also won the title of best baking and cooking classes in Mumbai 2022. To know more about my journey, follow me on Instagram and check out my YouTube channel for insights and inspiration!



@jk\_cookery\_school



# Indulge in a World of Flavor

## Discover Extraordinary Cakes

Tired of the ordinary? We specialize in creating unique and unforgettable cakes that tantalize your taste buds and mesmerize your eyes. From exotic flavors to stunning designs, we bring your celebration visions to life.



# Eggless Sponges

The perfect foundation  
for your cake masterpiece

- **Classic Vanilla Sponge**  
(Classic the perfect base for any  
flavor combination)
- **Rich Chocolate Sponge**
- **Delicate Pistachio  
Sponge**
- **Lavender Sponge**  
(offering a touch of floral  
elegance)
- **Saffron and  
Cardamom Sponge**  
(A taste of India)



# Exotic Frosting

list of frosting options:

- Strawberry Cream Cheese
- Coffee Toffee Velvet
- Double Chocolate Nutella Velvet
- Cadbury Delight
- Salted Caramel Popcorn
- Lemon Pistachio
- Hazelnut Dark Chocolate
- Rabdi Gulab Jamun
- Lavender mousse
- Orange Brownie Bites

## Types Of Ganache

- Coffee Ganache
- Saffron Ganache
- Lavender Ganache
- Popcorn Ganache
- Pistachio Ganache
- Dark Chocolate Ganache



# Design & Decoration

## (Bringing Your Vision to Life)

- Learn tall Double Barrel cakes in various shapes (Round, square, arch, rectangular).
- Master the art of achieving sharp edges in whipped cream.
- Gain a deep understanding of color theory.
- Discover the science behind creating tall, stable cakes.
- Explore the technique of top forward cake design.
- Learn to utilize different palette knives for artistic effects.
- Master topper placement and flower arrangement for the perfect finishing touch.
- Explore the art of stenciling on whipped cream for intricate designs.



# Benefits

- Get expert guidance and individualized attention in a small class setting.
- Detailed Printed recipe booklet will be provided to you.
- All Baking materials will be provided by us.

Create your own

Take home your delicious handcrafted cakes.

# Class Details

- Time: 9:30 AM  
to 6:30 PM  
(Full day course)



# 100% Hands on Classes

- Enroll today and experience the difference of hands-on training.
- Gain confidence and refined your techniques with expert guidance and hands-on experience.
- Learn by doing! Our expert instructors guide you every step of the way, making sure you gain practical skills.



# Limited Spots Available



Bangalore

Jan 18th, 19th & 20th

•—————•  
@cakesbym.cbm



Navi Mumbai

Jan 28th, 29th & 30th

•—————•  
@jk\_cookery\_school



Delhi

Feb 16th, 17th & 18th

•—————•  
@tavishisaini\_studio



Chennai

Feb 24th, 25th & 26th

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@bakemenbegin



# Terms & Conditions

## Registration & Payment

- 1) Registration is confirmed upon 50% payment of the course fee.
- 2) Payment can be made through  
(Payment methods - bank transfer, online payment, upi or cash).

## Cancellation Policy

- 1) If canceled 2 days or more before the class start date, a full refund will be issued.
- 2) If canceled within 1 day of the class start date, a 25% cancellation fee will be applicable.
- 3) No refunds will be issued for no-shows or late cancellations.
- 4) Transfers to another class date may be possible with prior notice and availability.

## Class Policies

- 1) Class size is limited to 12 to 13 participants to ensure personalized attention.
- 2) All necessary materials will be provided for the class.
- 3) Photography and videography during the class are permitted for personal use.

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## Disclaimer

- 1) Participants are responsible for their own safety during the class.
- 2) The instructors and the venue are not liable for any injuries or accidents that may occur during the class.
- 3) Participants agree to follow all instructions and safety guidelines provided by the instructors.



# Register Now

For more details, DM us!

**+91-8169794416**

**jkcookeryschool@gmail.com**

Don't miss out on this chance to unlock the secrets to  
Create Your Dream Cake.

