



Entremet


Class timings : Monday to Friday -10.00am to 5.00pm.

One Week`s extensive certified course.

An entremet is a cake composed of multiple components assembled into layers, encased in a mousse, enrobed with a glaze and topped with fine decorations. Entremets come in all different colours, shapes and sizes and can showcase a variety of flavour combinations

Entremet, modern style of cake, with many different layers of different texture with combination of flavour. Let`s make them together

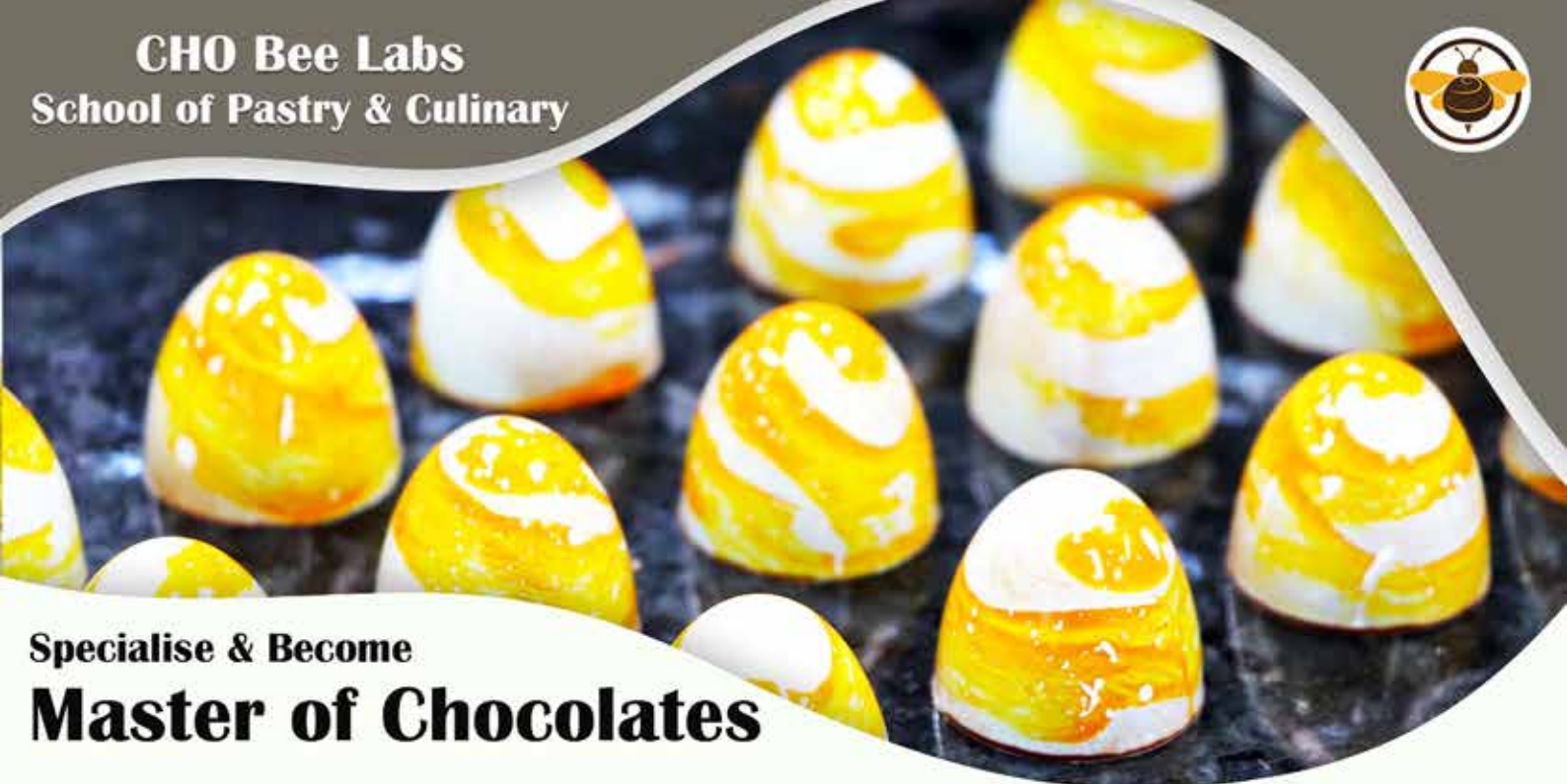
- * *Blueberry Log Cake*
- * *Trufullo*
- * *Lychee Strawberry Sphere*
- * *Morceau de Noix*
- * *Tiramisu*

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Specialise & Become **Master of Chocolates**

Class timings : Monday to Friday - 10.00am to 5.00pm.

Extensive 3 Levels Certified Course. One week per level with an assessment after completion of it.

Chocolate is made from the fruit of the Theobroma cacao, tree whose name means "food of the gods". Currently in the world, over 7 million metric tons of chocolate are consumed every year. Chocolate is most exotic confections used in many desserts. Chocolate is an essential part of any pastry chef's arsenal

Chocolate is made from cacao seeds & must be handled very carefully (with the right techniques, moisture & temperatures) for the best taste & product. Join us on our chocolate adventure.

Level-1


- *Chocolate Theory / Chocolate Tempering
- *Hazelnuts Chocolate Bars
- *Almond Slivers Rochers
- *Chocolate Truffles - Milk & Dark
- *Ganaches filling Bon Bons - Coffee
- *Chocolate Mandola
- *Almond Rocks
- *Gummy Bear

Level-2

- *Marshmallows Vanilla
- *Pate de Fruit
- *Raspberry Caramel
- *Marzipan Chocolates
- *Raspberry Bon Bon
- *Strawberry Glee Bon Bons
- *Coriander Praline
- *Peanut Butter Fudge

Level-3

- *Chocolate Bean to Bar
- *Tablets with Textures
- *Chocolate Panning
- *Dragees
- *Cocoa Butter Textures
- *Sesame Bon Bons
- *Earl Grey Tea Bars
- *Baileys Bon Bons
- *Nougat

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Become an
Expert of Cookies


Class timings : Monday to Friday - 10.00am to 5.00pm.

Extensive certified 1 week course, it is a complete hands on class, followed by an assessment.

About Cookies : The word "cookie" comes from the Dutch word "koekje", which means 'small, flat, round cake's. Flour, Sugar and Fats are used in different combination to achieve different textures, crispness, moistness, chewiness and spread in cookies.

Learn with us more than 15 kind of cookies made with professional techniques, such as dropped, bagged, rolled, moulded, bar, sheet & savoury.

- * Double Chocolate Chip Cookies
- * Danish Cookies
- * Peanut Butter Cookies
- * Healthy Oatmeal & Raisin Cookies
- * Cheese Chilli flaky Biscuits
- * Jam filled Cookies
- * Gingerbread Christmas Cookies
- * Almond Biscotti
- * Checkerboard Cookies
- * Traditional British Scones
- * Caramel Florentines
- * Protein Granola energy bars
- * Classic Chocolate Walnut Brownies

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Pie & Tarts

Class timings : Monday to Friday - 10.00am to 5.00pm.

Certified course with assessment of 2 Levels, each level is of 1 week.

A Tart or Torte is a baked dish originated from France consisting of a filling over a pastry base with an open top not covered with pastry. The pastry is usually shortcrust pastry with a sweet or savoury choice of filling.


Join us to learn the professional, perfect, no fail, techniques of making tarts. Learn how to create rich textures and flavours and modernised traditional Tarts.

Level-1

Making Tart Shell
Short Crust Pastry
Chocolate Tarts
Lemon Meringue Tart
Fresh Fruit Tart
Flan Patissier
Apple Tarte Tatin
Tart Royale
Linzer Tart
Nutty Caramel Tart

Level-2

Saffron Infusion Chocolat Dülce
Timeless Date-WalNut Delight
Tropical Fromage Royale Tart
Strawberry Serenitü Tart
Cafü Crume de Bayonne

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Become a **Boulangier of Breads**

Class timings : Monday to Friday - 10.00am to 5.00pm.

Extensive 3 Levels course followed by an assessment and certification

Bread is a vital part of our meals. Artisan bread is superior in taste, texture, appearance & aroma that is produced using traditional methods, ingredients & lacks preservatives. "There are no shortcuts". Flour quality, fermentation time are important to create outstanding bread, you must give it "necessary time."

Specialise and master with us all the possible techniques of making fresh hand crafted artisan breads.

Level-1

- *Whole Grain Theory
- *Dinner Rolls
- *White Bread Loaf
- *French Baguette
- *Lavash
- *Ciabatta
- *Fougasse
- *Soda Bread
- *Rye Bread
- *Margarita Pizza

Level-2

- *Theory of Preferment
- *Bigga / Polish
- *Grissini / Breadsticks
- *Soft Roll
- *Challah Bread
- *Crown of Bordeaux
- *Multigrain Bloomer
- *Pita Bread
- *Pain Complet Wheat
- *Focaccia

Level-3

- *Theory Sour Dough
- *Genzano Sour Dough
- *Autolyze Process
- *Milk Bread with Tangzhong
- *Beetroot Bread
- *Charcoal Bread
- *Olive Levain Bread
- *Garlic Bread



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Petit Gateaux

Class timings : Monday to Friday - 10.00am to 5.00pm.


1 Week's extensive certified course followed by an assessment.

A petit gâteau (French for "little cake") is, as its name implies, a small cake. However, this dessert differs from single-serving cakes like cupcakes, petit fours, or entremets. Petit gateaux traditionally feature an assortment of hidden textures, most often a rich, creamy filling that spills forth from the crunchy rind when cut open.

A petit gâteau can be as simple or complex as you would like, depending on how many components you choose to hide within its unassuming outer layers. Join us to create small wonders.

- * *All 3 Meringues*
- * *Paouva*
- * *Illes Flottantes*
- * *Paris Breast*
- * *Macarons*

- * *Baked CheeseCake*
- * *Chilled CheeseCake*
- * *Savarin*
- * *Choux Pastry*
- * *Eclairs*

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Basics & Trending French Pastries

Class timings : Monday to Friday - 10.00am to 5.00pm.

Extensive 2 Levels course with assessment and certification in each Level.

In Modern French Pastries, we use different pastry dough and combine it with different flavours and fruits to create those beautiful desserts. The only thing we could possibly love more than a cake? Layerd cake. Think about it: layers of cake, striped with filling or frosting.

Gourmet pastries, are fine food that's made with high-quality ingredients and looks fantastic. Combination of rich flavours and tastes amazing.


Join us to learn the right techniques for creating them

Level-1

- * *Black Forest*
- * *Moka*
- * *Opera*
- * *Supreme*
- * *Petit Antonie*
- * *Mille Feuille*

Level-2

- * *Raspberry St. Honore*
- * *Berry Vanilla*
- * *Hazelnut Coffee Tube*
- * *Swiss Roll*
- * *Cotton Soft Cheesecake*
- * *Blackberry Charlotte*

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Eggless Desserts


Class timings : Monday to Friday - 10.00am to 5.00pm.

1 Week`s extensive course with certification & assessment.

*Dessert is a course that concludes a meal. The term dessert can apply to many confections, such as biscuits, cakes, cookies, custards, gelatins, ice creams, pastries, pies, puddings, macarons, sweet soups, tarts, and fruit salad.
Yes in this module, we will make everything without Eggs.*

Lets learn the way of Substituting eggs to make vegetarian desserts, and yes this is quite possible and yes it is flavourful too. Lets begin..

- * Cranberry Cookies
- * Swiss Roll
- * Mango & Tender Coconut Dessert
- * Baked CheeseCake
- * Chocolate Orange Macarons
- * Chocolate Walnut Brownies
- * Fig Strawberry Tart
- * Chocolate Caramel Cake Slice
- * Chilled Cheese Cake
- * Strawberry Pistachio Tart

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Croissant

Class timings : Monday to Friday - 10.00am to 5.00pm.

Extensive 2 Levels course followed by an assessment and certification in each Level

Puff Pastry also known as Pate Feuilletée is a flaky light pastry made from a laminated dough composed of dough and dry butter or other solid fat.

Croissants are also similar product with considerable different techniques and process.

It is necessary to understand the basics of creating multi-layered dough like this, to create wonderful products. Join CHO Bee Labs, to get your basic and techniques right.

Viennoiseries & Croissant

Level-1

Butter Croissant
Almond Croissant
Raspberry Bi-Colour Croissant
Pain au Chocolat
Supreme Croissant
Chocolate Croissant
Danish Pastries
Doughnuts
Panettone
Brioche

Breakfast & Puff Pastries

Level-2

Puff Pastry
Palmiers
Parmesan Cheese Straws
Chaussons aux Pommes
Pithivier
Cinnamon & Raisin Rolls
Mushroom Vol-au-vent
Apple fritters
Pancakes
Chocolate Waffles



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Ice Cream, Gelato & Sorbet

A one-week course offers a concise and intensive learning experience.

Ice cream needs no explanation. Any frozen dessert containing milk, cream, sugar and flavourings is called Icecream. But do you know the difference in between the three of them, Ice Cream & Gelato & Sorbet and yes one more Granita.

We teach you how to master the art of adding flavour and balancing Sweetness and fat contains to obtain desirable outcome and apprehend it's significance professionally.

- * *Vanilla Ice cream*
- * *Dark Chocolate Icecream*
- * *Strawberry Sorbet*
- * *Banana Sorbet*
- * *Coffee Ice cream*
- * *Hazelnut Praline Ice cream*
- * *Mandarin Sorbet*
- * *Vacherin Entremet*
- * *Ice cream Macaron Strawberry Sanwich*
- * *Banana chocolate Peanut butter Entremet*
- * *Macaron Chocolate Sandwich Ice cream*
- * *Tiramisu Ice Cream Entremet*

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Plated Dessert

Class timings : Monday to Friday - 10.00am to 5.00pm.


It is 1 weeks extensive course, followed by a presentation & certification.

*A plated dessert is an arrangement of one or more components.
For most desserts, all the components are prepared well in advance.
A plated dessert itself, however, is assembled a la minute (at the last minute).*

**When planning for a plated dessert, there are few characteristics that should be considered, like mouth feel, flavour, texture, temperature, shape and colour.
Join us on this journey of plating**

- * *Creme Caramel*
- * *Creme Brulee*
- * *Apple Tatin with Ice cream*
- * *Nougat Glace*
- * *Vanilla PannaCotta*
- * *Raspberry Souffle*
- * *Chocolate Fondant*

- * *Crepe Suzette*
- * *La Mandarin*
- * *Chocolate Combination*
- * *Apple Strudel*

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Gateaux De Voyage **Tea & Travel Cakes**

One-week's session followed by an evaluation & Certification

Class timings : Monday to Friday - 10.00am to 4.00pm.

What the French elegantly refer to as a "gâteau de voyage", the British might call a nice slice of "teacake" or the Italians a "torta". Unlike a cream cake, sticky pudding or fancy meringue, a travel cake has to do what it says on the tin: be able to move smoothly from A to B and remain delicious.

Hit the road with our epic tea and travel cakes course. Not too greasy or crumbly but definitely sweet, indulgent and delicious with many flavours and textures.

**Carrot Cake with Pecans*

**Banana Bread with walnuts*

**Vanilla Chocolate Marble Cake*

**Madeleine*

**Glazed Lemon Cake*

**Christmas Plum Cake*

**Chocolate Layered Ingot Cake*

**Hazelnut Cheery Cheese Red Voyage Cake*

**Basque Cherry Cake*

**Chocolate with Pistachio Melting*

**Snickers Travel Cake*

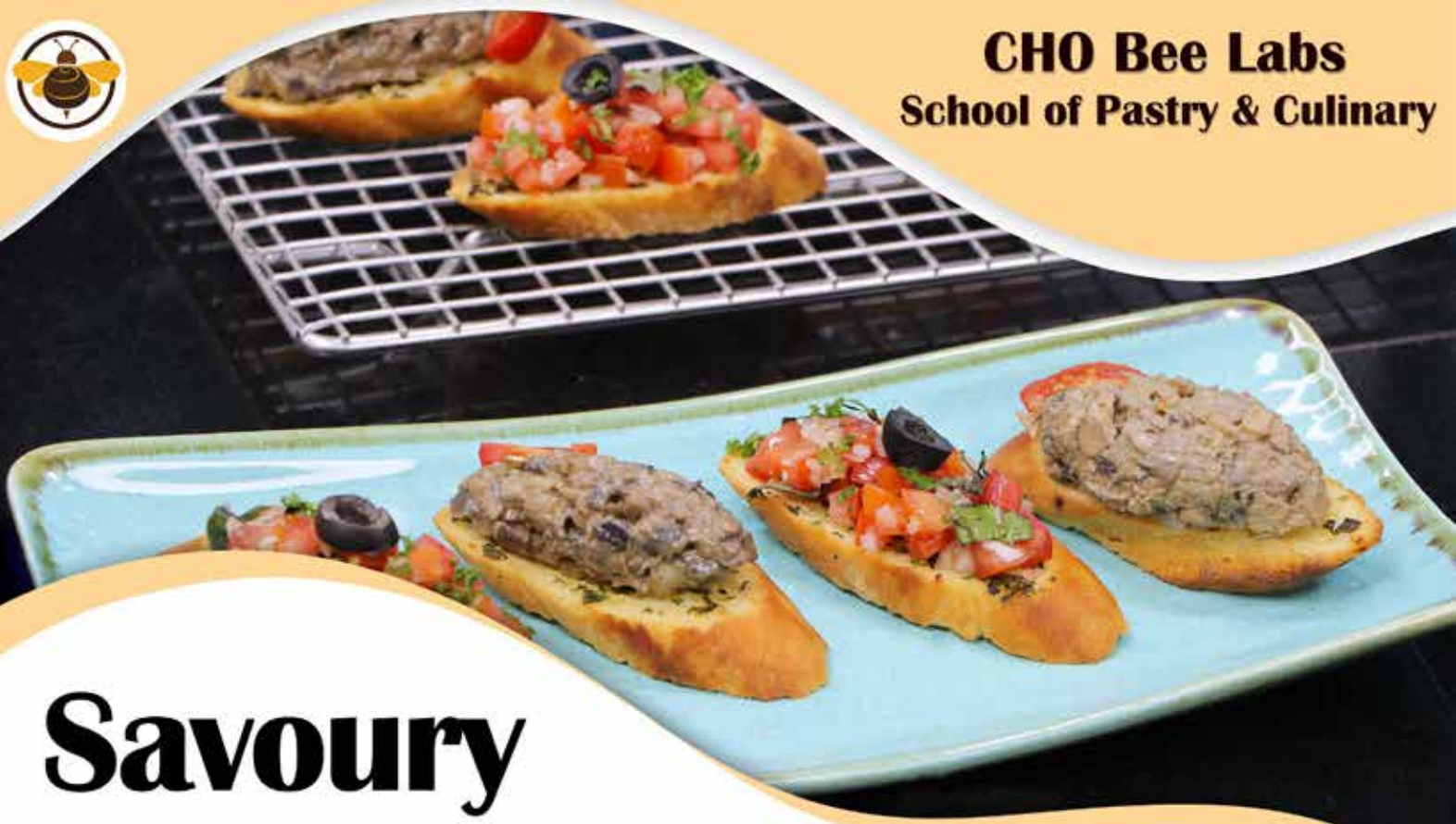


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Savoury

Class timings : Monday to Friday - 10.00am to 4.00pm.

This is 1 Week`s elaborate course, with certification.


Savoury food has a salty or spicy flavour rather than a sweet one.

Italian cooking is best known for savoury dishes.

Savouries are small items of savoury food that are usually eaten as a snack.

Those who are tempted towards savouries can nibble and join us on our appetising party, which is served before meal.

- * *Bruschetta Varieties*
- * *Mini Sliders*
- * *Pretzel*
- * *Bagels*
- * *Pull apart Cheese Garlic Roll*
- * *Anna Potatoes*
- * *Broccoli & Corn Cheese Puffs*
- * *Tomato Macarons*
- * *Egg Mimosa*
- * *Canapes*

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Wedding & Celebration Cake




- * *Sponges*
- * *Filling*
- * *Fondant work*
- * *Gum Paste*
- * *Pastillage*
- * *Glue*
- * *Royal icing*
- * *Latest trends*
- * *Figurine & Techniques*
- * *Flower Making & Techniques*
- * *Modernisation*
- * *Customization*
- * *Presentation*

Cake means Celebration, Celebration means Cake. Wedding cake are usually elaborately decorated and tiered cakes made for the celebration of a wedding.

Join us in creating some beautiful, trending, wedding & celebration Cakes, using right techniques.

Class timings : Monday to Friday - 10.00am to 5.00pm.

This is 1 weeks Course followed by presentation & certification.

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Chocolate Display


- * *Deciding the design*
- * *Making Frame and base*
- * *Making own moulds*
- * *Tempering Chocolates*
- * *Display Balancing*
- * *Colouring of Chocolates*
- * *Moulded Chocolate*
- * *Making Chocolate Flowers*
- * *Different Techniques*
- * *Modernisation*
- * *Presentation*



1 Week`s Chocolatey course, followed by display and presentation
Class timings : Monday to Friday - 10.00am to 5.00pm.

*Decoration or dessert? If it's a centerpiece made of chocolate, it could be both.
Chocolate sculptures can dress up a buffet table or impress party guests.
Chocolate has an added advantage over ice: At room temperature,
it won't melt into a puddle by the end of the evening.*

**Let`s learn the different tips, tricks and techniques in creative
Master piece of Chocolate**

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Sugar Display

- * *Planning the design*
- * *Making own moulds*
- * *Warming Sugar*
- * *Pulled Sugar*
- * *Blown Sugar*
- * *Pastillage*
- * *Making Sugar Flowers*
- * *Making Sugar Bands*
- * *Different Techniques*
- * *Modernisation*
- * *Presentation*




Class timings : Monday to Friday - 10.00am to 5.00pm.

Sugar sculpture is the art of producing artistic centrepieces entirely composed of sugar and sugar derivatives. Sugar art, also known as confection art, involves the creation of sculptures made entirely of sugar.

Sugar art uses a combination of many different techniques of manipulating sugar including sugar lace, spun sugar, cast sugar, pulled sugar and blown sugar.

Super creative 1 week's course, followed by display and certification.

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