

Cooking and baking course

Cooking and baking is not only a career option but a passion to create delicacies in form of breads, cakes, muffins, cookies etc. the course is a short term course dealing with basics of measurements, equipment, handling of food stuffs, cooking and baking. You will have hands on experience on working with high class ovens, mixers and dough handling. To be a baker by profession doesn't require formal education but requires skills to bake well. If you do this course along with your formal education you can easily pursue your dreams in various bakery related professions.

Before becoming a professional, aspiring bakers must acquire experience. One option is to participate in an apprenticeship program to learn the skills, such as the best practices for measuring, preparing, and food safety, under professional supervision

Additionally, the way food is prepared is very important. If ingredients have gone bad, or if they're not handled properly, consumers can get sick. While working at an apprenticeship, potential bakers should take note of proper food handling methods. Students are also taught proper sanitation and food handling methods so that they can try their luck in the industry as soon as they complete the course.

Opportunities on completion

- Bakery entrepreneur
- Pastry chef
- Chef assistant
- Food writer
- Food blogger
- Food vlogger
- Food industry startups
- Bakery instructor

