



PRIYA COOKERY CLASSES

BY DR. PRIYA GUPTA



H.NO. 75, G-TOWN, O ROAD, OPPOSITE
GURUDWARA SAHIB, BISTUPUR, JAMSHEDPUR



OUR COURSES

3 DAY PROFESSIONAL CLASS

- Description :Basic Baking techniques
- Designed for Home Baker
- Semi Hands on class
- Charges – 5500/-
- Duration – 3 days for 3 hours daily
- Take a ways – cake made in class



What You'll Learn:

- Baking Basics: Vanilla, Chocolate, Cup Cakes, Brownies, Fruit Cake (Britannia), Muffins.
- Flavours of Cake: Pineapple, Butterscotch, Rasmalai, Dark Chocolate, Ferrero Rocher, Choco Mocha, Opera, Mix Fruit, Oreo, Black Forest (ANY TWO FLAVOUR)
- Techniques: Whipping Cream, Flower Making, Ganache, Truffle Making, 5 Types of Frosting, Nozzle Work

Every Student Will Get:

- All Materials Provided Hands-on Experience, Recipe in PDF and ISO Certificate





ADVANCED PROFESSIONAL CAKE CLASS

- Complete Handson Personal Class
- Course Fees Rs 22000/-
- Course Duration – 8 days(depends on your hand's speed)
- You will get ISO Certify Certificate

FIRST THREE DAYS BASIC CLASS

- Chocolate Base
- Vanilla Base
- Red Velvet Base
- Cup Cake
- Fruit Cake
- Muffins
- Brownie
- Two days of Dummy Practice

FROSTING

- Whipped cream
- Ganache
- Truffle
- Cream cheese frosting

BAKING TIPS

- Baking In OTG Microwave And Cooker
- Whipped Cream Storage And Repair
- Shelf Life
- Marketing & Pricing
- Business Ideas



DESIGN AND DECORATION

- Cream Frosting
- Two tier cake
- Wedding cake
- Anniversary cake
- Theme cake
- Flower making
- Sharp edges
- Golden silver painting
- Gel work
- Lace work
- Isomalt
- Rice paper
- Geode
- Fault line
- Air brush
- Anti gravity
- Mirror glaze
- Truffle pouring
- Doll cake
- Photo print cake
- Chocolate garnishing
- Nozzle work



FLAVORS

- Choco Vanilla
- Black Forest
- Butterscotch
- Pineapple
- Red Velvet
- Lemon Mousse
- Black Currant
- Rich Orange Chocolate
- Chocolate Overloaded
- Chocolate Walnut
- Chocolate Eclairs
- Nutella Cake
- Hazelnut Cake
- Bubblegum
- Rose
- Choco Mocha
- Oreo
- Tiramisu
- Opera
- Mix Fruit
- Esphen
- Raffaello
- Rasmalai





CHEF DIPLOMA COURSE



- DURATION - 3MONTHS
- CHARGES - 65000/-
- GOVT. APPROVED CERTIFICATE
- Compulsory Class
- Basic to advance





SWISS ROLL

- Truffle coated swiss roll
- Printed swiss roll
- Vanilla swiss roll
- Marbel swiss roll
- Chocolate swiss roll



MUFFINS AND CUP CAKE

- Romantic red velvet cupcake
- Mini death by chocolate cupcake
- Tangy orange cupcake
- Molten chocolate cupcake
- Healthy banana walnut cupcake
- Lemon twist cupcake
- Tropical mango cupcake
- Choco blueberry cupcake



MOUSSE CAKE /JAR CAKE /TUB CAKE

- Tiramisu
- Red velvet
- Choco vanilla
- Butterscotch



CHEESE CAKE AND DESERT

- Mango cheese cake
- New york cheese cake
- Triple chocolate mousse cheese cake
- Biscoff cheese cake
- Blueberry cheese cake



GUMPASTE FLOWER

- Process of making gumpaste
- Flower Making techniques



WAFFER PAPER FLOWER

- Flower making from wafer paper

FONDANT

- Fondant making
- Fondant covering technique Fondant accessories making



Baking (Choose Any Four)

PUFF PATTIES

- Veg patties
- Corn paneer parcel
- Caramel onion puff
- Vanilla cream rolls
- Chocolate cream rolls
- Chocolate crossaint
- Cheese spinach roll
- Cheesy mushroom patty roll



COOKIES

- Choco chips cookies
- Crunchy good day biscuit
- Atta cookies
- Healthy multigrain cookies
- Nankhatais
- Salted jeera cookies
- Bourbon cookies
- Butter oats cookies
- Jim jam filled cookies
- Crunchy coconut biscuits
- Watermelon cookies
- Molten lava cookies
- Marbel cookies



BREAD

- Sandwich loaf
- Masala bread loaf
- Hot dog bread
- Ladi pav
- Bhaji pav
- Burger bun
- Dinner roll
- Bread kulcha
- Focaccia bread
- Tomato basil bread
- Pita bread
- Garlic loaf
- Soup stick
- Thin crust pizza base
- Jain bread



TEA TIME CAKE

- Orange marmalade
- German chocolate cake
- Wheat and oats cake
- Apple n cinnamon up side down cake
- Plum cake
- Carrot cake
- Lemon pistachio cake
- Rick chocolate fudge cake
- Eggless madeleine cake
- All time hit pound cake
- Parsi Bombay cake
- Red marble cake with cheese layer
- Jam cake with honey frosting
- Semolina mava cake
- Walnut banana cake
- Coconut cream cake
- Choco cherry cake



TART, PIE, AND QUICHE

- Tart base
- Chocolate tart base
- Lemon tart
- Fruit tart
- Mud pie
- Apple pie
- Heavenly blueberry tart
- Veg quiche base
- Paneer quiche



TART CAKE

- Classic vanilla tart
- Chocolate tart
- Tangy lemon tart
- Tiramisu tart cake
- Rasamalai tart cake
- Blueberry tart cake
- Truffle
- Cream cheese frosting
- Ganache frosting



ORIENTAL DESERT

- Tiramisu
- Spanish dessert churros
- Oreo classy bars
- Cakesicle
- Triple chocolate mousse cake
- Classic new york style baked cheese cake
- Rasmalai cheese cake
- Panna cotta



FROZEN CAKE OR ICE CAKE

- Basic vanilla cake
- Basic chocolate cake
- Oreo ice cream cake
- Rainbow / cassata cake
- Nutella ice cream cake
- Chocolate swiss roll ice cream cake

DOUGHNUT

- Fried doughnut /éclair
- Fried chocolate doughnut /éclair
- Fried red velvet doughnut/éclair
- Baked vanilla doughnut
- Baked chocolate doughnut
- Chocolate ganache
- White chocolate ganache
- Butter cream
- Chocolate overloaded doughnut
- Sugar coated doughnuts
- Mango delight doughnut
- Tangy strawberry doughnut
- Mawa elachi doughnut
- Chocolate éclair
- Mocha choco éclair
- Redvelvet éclair
- Salted caramel éclair





CHOCOLATE

HOMEMADE CHOCOLATE

- Almond Rock
- White Chocolate Fudge
- Biscotti Choco Pie
- Walnut Delight
- Marble Chocolate
- Bubble Gum

TRUFFLE BALLS

- Red Velvet Truffle Balls
- Ferrero Truffle
- Crunchy Peanut Truffle
- Caramel Sauce
- Eclairs Sauce
- Butterscotch Sauce

CENTERED OR FILLING CHOCOLATE

- Marzipan Centred
- Orange Centred
- Coffee Centred
- Mint Centred
- Eclairs Centred
- Pan Masala Chocolate

LIQUOR CHOCOLATE

- Mint Dew Drops
- Rum And Raisins
- Chill Milli Shot





Culinary Chef Diploma Course



ORANGE GRAVY – VEG

- Paneer Tikka Masala
- Paneer Makhmalwala
- Achari Malai Paneer Tikka (cooker gravy)
- Nargisi Kofta
- Banarasi Aloo Dum



YELLOW GRAVY – VEG

- Matar paneer
- Baigan masala
- Bhindi do pyaza
- Kadhai Paneer
- Hyderabad nawabi aloo



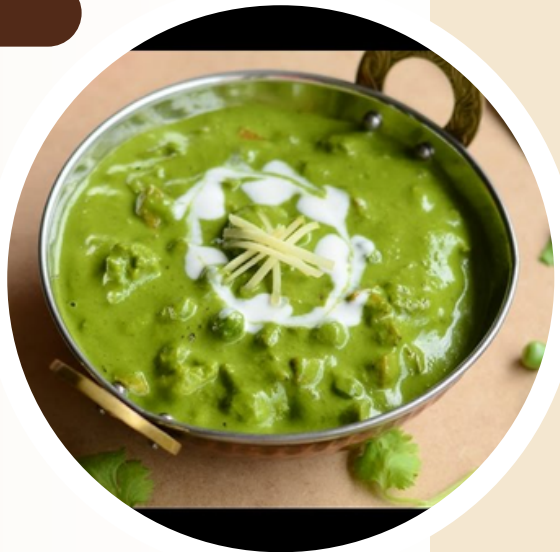
WHITE GRAVY – VEG

- Korma white gravy
- Kaju makhana malai curry
- Navratna korma
- Methi matar malai
- Malai kofta
- Shahi darbari paneer



GREEN GRAVY – VEG

- Lahsuni Cheese palak
- Methi Garlic Hot Pot
- Patiyala Papad Roll
- Sham Savera Kofta
- Methi Malai Matar



DRY SABJI

- Mushroom do payaza
- Veg Kolhapuri
- Paneer Tawa Masala
- Sabz Miloni
- Bhuna Paneer Bhurji



TANDOORI

- Angari Tandoori Paneer
- Awadhi Paneer
- Gobhi Musallam
- Barva mushroom
- Pindi Chhole

RICE & BIRYANI

- Tawa Pulao (Veg/Non-Veg)
- Hyderabad Biryani (Veg/Non-Veg)
- Triple Shezwan Rice (Ve/Non-Veg)
- Bhog Khichdi
- Mangolian Rice & Kesari rice

BREAD TOKRI

- Turkish roti
- Stuffed lachha paratha
- Naan & Missi roti
- Malabar lachha paratha
- Stuffed Kulcha
- Tandoori Roti
- Lachcha Paratha

PARTY STARTERS

- Pizza Cracker with Dip
- Maggie Puff & Sikampuri Curd Kebab
- Afghani Momo
- Achaari Malai Paneer Tikka
- Dahi Ke Kebab / Sholay
- Spinach ogratin





INDIAN DESSERT

- Kalakand
- Rabri
- Firni
- Sahi Tukda
- Baked Rsgulla
- Shrikhand
- Titi Fruti Ice-Cream
- Falooda Ice-Cream



ITALIAN

- Lasagne
- Red Sauce Pasta
- White Sauce Pasta
- Augratin
- Brauseta
- Garlic Bread
- Spaghetti With Cheese Balls



LABNESE

- Humas
- Falafal
- Pita Pocket
- Swarma
- Lavas
- Tahini Paste
- Pilaf
- Sistok
- Fortus Salad



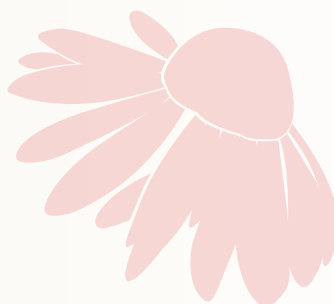
MEXICAN

- Nachos
- Taco
- Salsa / Sour Cream
- Incheladas
- Mexican Rice
- Barito Bowl
- Toritallas Wrap



CHINESE

- Pan Fried Noodle
- Hakka Noodles / Shezwan
- Chili Garlic Noodle
- Veg In Hot Garlic
- Honey Chilli Potato
- Baby Corn Chilli
- Burnt Ginger / Garlic Rice
- Chana Chilli
- Choupsy





SOUP & SANDWICH

- Clear Soup
- Manchow
- Lemon & Coriander
- Tomato Soup
- Mumbai Masala Sandwich
- Paneer Tikka
- Colsway

SIZZLERS

- Brownie Sizzler
- Grilled Vegetable & Cottage Cheese With Honey Mustard Sauce
- Veg-Garlic With Honey Mustard Sauce
- Classic Veg Manchurian Sizzler
- Cottage Cheese With Barbeque Sauce

MUGHLAI GRAVY

- Kadhai Meat
- Roghan Gosht
- Chicken Korma
- Saag Meat
- Chuza Afghani

DOMINOS

- Thin Crust Pizza
- Cheese Burst Pizza
- Regular Pizza
- Garlic Bread
- Calzone Pocket

TOPPINGS

- Paneer Tikka
- Momo Mia
- Margaretha
- Peproni Pizza
- Peri - Peri
- Veg Supreme



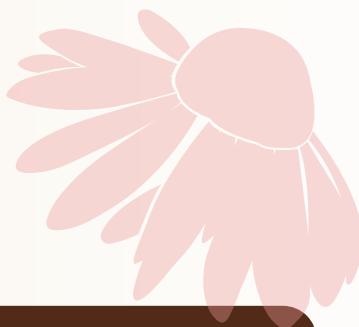
SALAD

- Thousand Island
- Kimchi
- Chinese Bhel
- Chatpata Chana Salad
- Summer Salad in Honey Dreamy
- Spicy Potato Salad
- Season Salad



SUBWAY

- Aloo Patty Subway
- Veg Supreme
- Chana Tikka
- Exotic Salad
- Classic Tikka Roll
- Mexican Wrap



DIPS

- Mint Mayo
- Chipotte
- Tandoori Mayo Honey Garlic
- Cluitre Dip



SOUTH INDIAN

- Red Chutney
- Gum Powder
- Coconut Chutney
- Sabhar
- Idli
- Vada
- Upma



DOSA

- Masala
- Rava
- Mysore
- Shaezwan
- Mayo
- Cheese





STREET FOOD

- Raj Kachori
- Papri Chaat
- Dabeli
- Ragda patties
- Golgappe



MOCKTAILS & THICK SHAKES

- Virgin Merry
- Berry Blast
- Four Season
- Irish Cream
- Brownie Bomb
- Beny Go Round
- Aam Admi Thick Shake
- Sangaria
- Mint Mojito



ICE CREAM

- | | |
|------------------------|----------------------|
| • Guava Chilli | • Kesar Kulfi |
| • Strawberry Ice Cream | • Gur Ice Cream |
| • Paan Ice Cream | • Rajbhog Blind Love |
| • Belgian Chocolate | • Dutch Chocolate |



COCKTAILS

- Screw Driver
- Matini
- Pina Colada
- Sex on The Beach
- Blue Lagoons
- Margarita
- Cosmo Pataliar
- Mojito





THAI

- Red curry paste
- Green curry paste
- Yellow curry paste
- Tomiyan soup
- Tomkha soup
- Crunchy thai salad
- Thai pad noodles
- Chilli basil thai rice
- Thai salad wrap
- Thai curry
- Veg Thai green curry
- Corn fritters



FROZEN STARTER

- French fries
- Potato vedge
- Corn Coretex
- Mini Frozen Samosa
- Momo
- KFC style stripes



SOYA CHAAP CLASS

- Boti Chaap
- Stuffed Achaari soya Tikka
- Tawa Chaap Masala
- Afgani Chaap Tikka
- Soya Chaap Curry
- Haryali Chaap Roll
- KFC style soya Chaap
- Roomali Roti





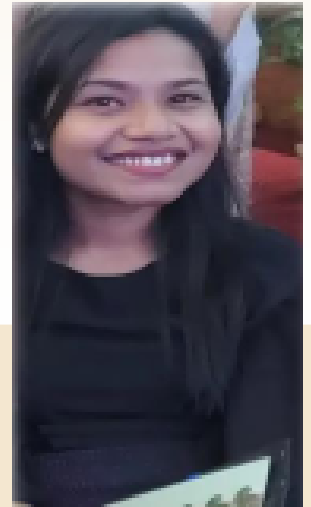
CULINARY WAORKSHOP



STUDENT WORK



CREATED BY
NANDITA MANDAL
TINY DELIGHT



CREATED BY
CHARANJEET KAUR
THE GOLD BAKES



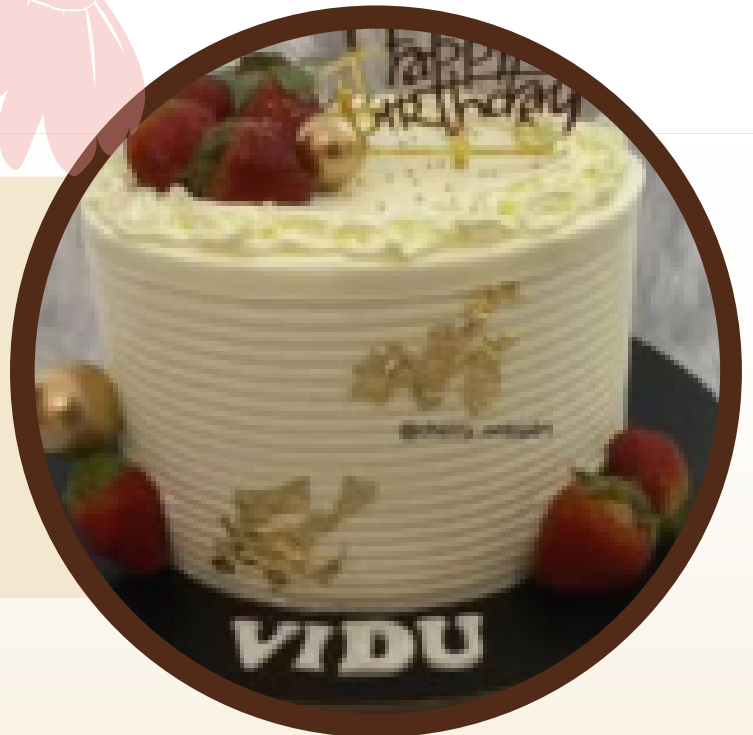


CULINARY WAORKSHOP



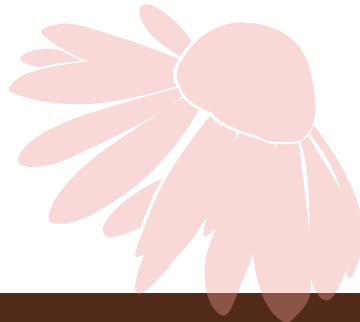
CREATED BY
NEHA SARAOGI
BAKEBOO16

CREATED BY
SONU BISWAL
@CHERRY_ONTOP01





CREATED BY
DEVI CHHATRI
BRUNCH_DELIGHT_BAKERY



STUDENT WORK AS A CHEF IN RESTAURANT

