

BECOME A PROFESSIONAL BAKER WITH TRUFFLE NATION

COURSE DETAILS INSIDE



**133 A, First floor, Lane Number 1, near Saket, Saidulajab, Sainik Farm,
New Delhi - 110030**

ABOUT TRUFFLE NATION

Truffle Nation is a premium baking school started for the entrepreneurs who dream of starting their own successful bakeries, cafes and restaurants and want to turn their passion for baking into a career.

Every single course, recipe and baking lesson has been hand-crafted keeping our students and their goals in mind.

From creating an all-eggless recipe collection to bringing marketing and strategy sessions, we make sure that you're as ready as you can be to start and run a successful bakery.



We have one simple goal. To help 10,000 aspiring bakers start their own successful bakeries and cafes across India.

Chef Kirty Labra



BAKING IS BOOMING!

Premium Bakeries, Cloud Kitchens and Patisseries are one of the fastest growing industries in India and the traditional hotel management courses are just not enough to really compete in this fast growing market!

At Truffle Nation, we make sure you have all the skills, tools and expertise you need to bake beyond recipes and stay on top of emerging trends in the baking and cafe industry.



WHY TRUFFLE NATION?



Build Your Own Bakery/Cafe

As a Truffle Nation Graduate, you get the exclusive opportunity to learn everything you need to start your own bakery or Cafe Business. From learning how to bake 3-tier cakes to positioning your brand for success. We leave no stone unturned.



Become a Certified Baker!

After completing the courses, you can apply for our certification exams to become a Truffle Nation Certified Baker, Chocolatiers or Patisseries. We're not affiliated with any third parties for our certification.



Hands-on Baking Classes

Truffle Nation offers you the unmatched hands-on baking experience where you actually bake everything all by yourself, while our chefs guide you through the process step-by-step.



1 Chef Mentor for Every 4 Students

For a truly personalised experience, at Truffle Nation, we have 1 dedicated chef present to mentor and assist for every 4 students in the session.

WHY TRUFFLE NATION?



Smart Kitchen/Interactive Classes

At Truffle Nation our classrooms are equipped with smart boards which enhances class efficiency and engagement through innovative Presentations and immersive displays.



Practice Kitchen for Diploma Students

Diploma students have access to a practice kitchen, which is especially beneficial for outstation students.



Age No Bar

At Truffle Nation, we believe that passion for baking knows no age limits. Whether you're 16 or 60, our doors are open to anyone eager to learn the art of baking. Our academy welcomes students from all walks of life, providing a supportive and inclusive environment.



Eggless Curriculum

At Truffle Nation, we cater to all dietary preferences with our inclusive approach to baking. Every course we offer is available in an eggless practical option, ensuring that everyone can enjoy the art of baking without compromising their dietary choices.

WHY TRUFFLE NATION?



Guaranteed Internships both Inhouse and at popular bakeries, cafes and hotes

Students who want to start a bakery, or become a home baker can opt for an in-house internship to polish their skills to the next level. Students get a stipend as well. Internships in ITC Hotels, bakeries/cafes are also available.

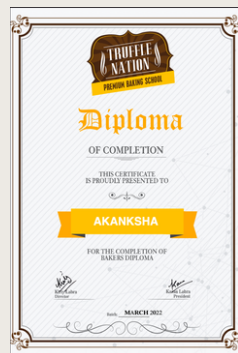


1 on 1 on-Demand Business Strategy Sessions

From how to find your perfect buyer to pricing for profitability to reaching everyone in your market. We give you the marketing tools and assistance you need to launch your bakery.

Diploma and Certifications:

1. UK Diploma by London Academy of Professional Training
2. Truffle Nation's Certificate of Excellence in Bakery Arts
3. Skill India Certification - Govt Approved



SOME POPULAR BAKERIES & CAFES STARTED BY OUR ALUMNI



Masala Box - Pathankot



Nilza's Patisserie, Leh



Crumbly, Indore



Amrit Sagar, Indore



Fiaba Cafe, Noida



My Cafe, Leh

SOME POPULAR BAKERIES & CAFES STARTED BY OUR ALUMNI



**Vanilla Bean,
Kathgodam**



**La Vie Douce
Gurugram**



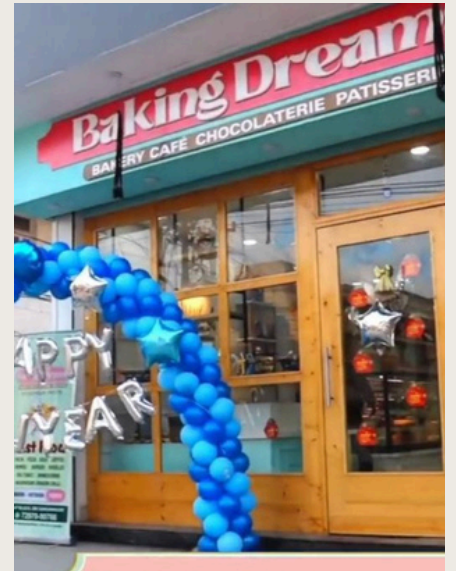
Cake Wala, Ganganagar



Fajito, Bhopal



Le Muffin, Digboi Assam



Baking Dreams Ganganagar

REAL STUDENT REVIEWS

"The team of chefs is experienced and has helped me in every step of my course. From cakes to muffins, my chefs have guided me with everything."



Love Manchanda



"I've gone from knowing nothing about baking to now becoming pastry chef in just 6 months..the chefs made it really easy."



Bishe Saikhom



"I took a diploma course here and my overall experience was very good here. The experienced chefs really helped me out here with my skills"



Asma Tahir



I learned a lot of techniques and by looking at the entire setup the kitchen the bakery it really gave me a lot of ideas on how to setup my own professional kitchen



Wabang, Shillong



Everything is just the way it should be...All the techniques, equipments and ingredients are best quality.



Nikhita, Bhagalpur



I wanted to learn each and everything to launch my own bakery so I chose Diploma Course and my experience here at Truffle Nation was amazing



Baby Taropi



PICK YOUR WEEKDAY PROGRAM

Morning batch – 9:30am –12:30pm, Afternoon batch– 2:00pm –5:00pm

Complete Baker's and Pastry Arts Diploma

(8 months total: 5 months training +3 months internship)

Package Price (Egg/Eggless):
Rs. 3,25,500 + 18% GST

Foundational Class

The Art of Cookie Making
Masterclass

Couture Pies and Tarts
MasterClass

Cupcakes & Muffins
Masterclass

Celebration Cakes
MasterCourse

Complete Artisanal
Bread Baker's Course

Professional Baking for Cafe Owners
MasterCourse (Done in group)

Travel Cakes
MasterClass

Fondant Sugarcraft
Masterclass

Chocolate Artistry & Confectionary
MasterCourse (Done in group)

European Pastry Arts and Business
Sessions:

Vegan,Gluten-free and Sugarfree
Baking and Viennoiseries
(Done in group)

Classic French Desserts and
Macaron (Done in group)

Entremèt, Classic & Modern
Gateau (Done in group)

The Art of Plating Desserts
and Gelato Making
(Done in group)

Costing and Menu
Planning

Marketing and Staffing
Session

Food Photography
session

Complete Baker's and Pastry Arts Diploma with Chef Instructor's Program

(10 months total: 5 months training+ 3 months internship +2 months Chef training)

Package Price (Egg/Eggless):
Rs. 3,90,500 + 18% GST

Everything in Diploma plus:

Week 1: Introduction To General
Physical Preparedness

Week 2: Deep Understanding on
Essential Baking Ingredients

Week 3: How to Deliver Effective
Lectures

Week 4: How to Demonstrate
Various Baking Techniques

Week 5: Mastering Breads, Chocolate
Tempering, & Classroom Management

Week 6: Frosting Fundamentals, Piping
Techniques & Marketing your Academy

Week 7: Curriculum Design,
Workflows, and Costing Essentials

Week 8: In-Class Training & Live
Session Delivery

Note – The curriculum is subject to change to keep pace with evolving trends and industry updates.

PICK YOUR WEEKDAY PROGRAM

Morning batch – 9:30am –12:30pm, Afternoon batch– 2:00pm –5:00pm

Truffle Nation Baker's Certification (4 months)

Package Price (Eggless/Egg):
Rs. 2,49,500 + 18% GST

Foundational Class

The Art of Cookie Making
Masterclass

Couture Pies and Tarts
MasterClass

Cupcakes & Muffins
Masterclass

Celebration Cakes
MasterCourse

Travel Cakes
MasterClass

Fondant Sugarcraft
Masterclass

Professional Baking for Cafe
Owners MasterCourse
(Done in group)

Complete Artisanal
Bread Baker's Course

Chocolate Artistry &
Confectionary
MasterCourse
(Done in group)

Costing business session

Menu Planning business
session

Truffle Nation Six Week Pastry Certification Program

Package Price :
Rs. 95,000 + 18% GST

Cookies, Cupcakes, Pies
and Tarts

All About Gourmet Cakes

International Breads,
Viennoiseries, Laminated
Pastries

Macarons, Entremet, Petit
Gateaux, All Things
Chocolate

Baked and Cold Set
Desserts

Assessment and Final
Buffet

Note – The curriculum is subject to change to keep pace with evolving trends and industry updates.

PICK YOUR WEEKEND PROGRAM

Class Timings - 9:30 am-4:30 pm , Saturday and Sunday

Complete Baker's and Pastry Arts Diploma

(9 months - 6 months training+ 3 months internship)

Package Price (Eggless/Egg):
Rs. 3,25,500 + 18% GST

Foundational Class

The Art of Cookie Making
Masterclass

Couture Pies and Tarts
MasterClass

Cupcakes & Muffins
Masterclass

Celebration Cakes
MasterCourse

Complete Artisanal
Bread Baker's Course

Professional Baking for Cafe Owners
MasterCourse (Done in group)

Travel Cakes
MasterClass

Fondant Sugarcraft
Masterclass

Chocolate Artistry & Confectionary
MasterCourse (Done in group)

European Pastry Arts and Business
Sessions:

Vegan,Gluten-free and Sugarfree
Baking and Viennoiseries
(Done in group)

Classic French Desserts and
Macaron (Done in group)

Entremèt, Classic & Modern
Gateau (Done in group)

The Art of Plating Desserts
and Gelato Making
(Done in group)

Costing and Menu
Planning

Marketing and Staffing
Session

Food Photography
session

Complete Baker's and Pastry Arts Diploma with Chef Instructor's Program

(11 months- 6 months training+ 3 months internship+2 months Chef training)

Package Price (Eggless/Egg):
Rs. 3,90,500 + 18% GST

Everything in Diploma plus:

Week 1: Introduction To General
Physical Preparedness

Week 2: Deep Understanding on
Essential Baking Ingredients

Week 3: How to Deliver Effective
Lectures

Week 4: How to Demonstrate
Various Baking Techniques

Week 5: Mastering Breads, Chocolate
Tempering, & Classroom Management

Week 6: Frosting Fundamentals, Piping
Techniques & Marketing your Academy

Week 7: Curriculum Design,
Workflows, and Costing Essentials

Week 8: In-Class Training & Live
Session Delivery

Note - The curriculum is subject to change to keep pace with evolving trends and industry updates.

PICK YOUR WEEKEND PROGRAM

Class Timings - 9:30 am-4:30 pm , Saturday and Sunday

Truffle Nation Baker's Certification (4-4.5 months)

Package Price (Eggless/Egg):
Rs. 2,49,500 + 18% GST

Foundational Class

The Art of Cookie Making
Masterclass

Couture Pies and Tarts
MasterClass

Cupcakes & Muffins
Masterclass

Celebration Cakes
MasterCourse

Travel Cakes
MasterClass

Fondant Sugarcraft
Masterclass

Professional Baking for Cafe
Owners MasterCourse
(Done in group)

Complete Artisanal
Bread Baker's Course

Chocolate Artistry &
Confectionary
MasterCourse
(Done in group)

Costing business session

Menu Planning business
session

Note - The curriculum is subject to change to keep pace with evolving trends and industry updates.

INTRODUCING TRUFFLE NATION'S INTERNATIONAL BAKERS DIPLOMA COURSE



INTRODUCING TRUFFLE NATION'S INTERNATIONAL BAKER'S DIPLOMA COURSE

Course Curriculum

With Truffle Nation's professional eggless baking courses, you can go from an aspiring baker to a professional pastry chef in less than 5 months.

With over 5000 students and over 200 bakeries and home bakeries across India, our students have been making waves with their delicious cakes and breads all over India.

Here's what you'll learn in our International Diploma Program:

Foundational Class



The Art of Cookie Making Mastercourse



Couture Pies and Tarts Mastercourse



Cupcakes & Muffins Mastercourse



Celebration Cakes MasterCourse



Travel cakes Mastercourse



BAKER'S DIPLOMA COURSE CURRICULUM

Fondant Sugarcraft Mastercourse



Complete Artisanal Bread Baker's Course



Professional Baking for Cafe Owners MasterCourse



Chocolate Artistry and Confectionary MasterCourse



High Tea, Baked, Cold Set Desserts and Viennoiseries



Classic French Desserts and Macaron



Entremèt, Classic & Modern Gateau



The Art of Plating Desserts and Gelato Making



International Baker's Diploma Program Details

Diploma and Certifications:

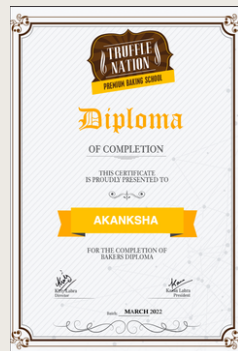
1. UK Diploma by London Academy of Professional Training
2. Truffle Nation's Certificate of Excellence in Bakery Arts
3. Skill India Certification - Govt Approved

Duration

5 Month Hands-on Training Course with 3 Months Internship, Students are required to score 70% or above for within academy internships (stipend offered Rs 5000 per month)

Program Fee

Package Price(Eggless/Egg): Rs. 3,25,500 + 18% GST for International Baker's Diploma Program



INTRODUCING TRUFFLE NATION'S BAKER'S CERTIFICATION PROGRAM



BAKER'S CERTIFICATION PROGRAM CURRICULUM

Course Curriculum

This 4 Month Complete Baker's Certification course takes you by the hand and teaches you everything you need from learning how to make the perfect pizzas to how to profitably get new customers for your business.

We give you a step-by-step blueprint to start your own home bakery business.

Hundreds of aspiring bakers have kickstarted their professional baking career with Truffle Nation.

Here's what you'll learn in our baker's Certification program:

Foundational Class



The Art of Cookie Making Masterclass



Couture Pies and Tarts MasterClass



BAKER'S CERTIFICATION PROGRAM CURRICULUM

Cupcakes & Muffins Masterclass



Celebration Cakes MasterCourse



Complete Artisanal Bread Baker's Course



Professional Baking for Cafe Owners MasterCourse



Travel Cakes MasterClass



Fondant Sugarcraft Masterclass



Chocolate Artistry & Confectionery MasterCourse



BAKER'S CERTIFICATION PROGRAM CURRICULUM

Competition Certifications:

1. Truffle Nation's Certificate of Excellence in Bakery Arts

Duration

4 Months Hands-on Training Course

Program Fee

Package Price (Eggless/Egg): Rs. 2,49,500 + 18% GST for Baker's Certification Program

INTRODUCING TRUFFLE NATION'S SIX WEEK PASTRY PROGRAM



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PROGRAM DETAILS

BATCH TIMINGS – 10:00AM –5:00PM MONDAY TO FRIDAY

Course Curriculum

This 6-week course is designed specially to equip you with the knowledge and techniques to master in the art of baking.

Students will gather deep understanding about professional tools, ingredients and their roles in a commercial bakery .

This is a complete hands-on course where students will bake products and gain comprehensive practical baking knowledge.

Cookies



Cupcakes



Pies and Tarts



Travel Cakes



Celebration Cakes



Cheesecakes



Cake Jars and Pastries



SIX WEEK CERTIFICATION PROGRAM CURRICULUM

International Bread



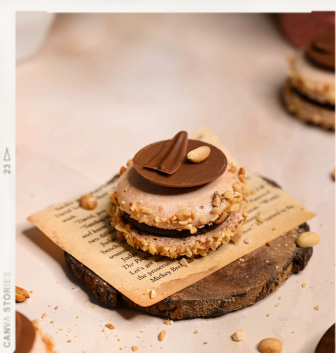
Viennoiseries



Laminated Pastries



Macarons



Entremets



Petit Gateux



All Things Chocolate



Assesment



Desserts



TRUFFLE NATION SIX WEEK PASTRY CERTIFICATION PROGRAM

Competition Certifications:

Truffle Nation's Certificate of Excellence in Bakery Arts

Duration

6 Weeks Hands-on Training Course

Program Fee

Package Price : Rs. 95,000 + 18% GST



WEEK 1: COOKIES, CUPCAKES, PIES AND TARTS

Dive into the week full of treats like cookies, cupcakes pies and tarts.

By the end of Week 1, you'll have a solid understanding of the ingredients majorly used in making such desserts.

In this week you will learn:

Cookies

- Designer Sugar Cookies
- Double Chocolate Chip Cookies
- Sable Au Caramel
- Red Velvet Stuffed Cookies

Cupcakes

- Chocolate Mud Pie cupcakes
- Cherry Pie Cupcakes
- Lemon Blueberry Cupcakes

Pies & Tarts

- Banoffee Pie
- Black forest Tart

WEEK 2: ALL ABOUT GOURMET CAKES

Are you ready to elevate your baking skills and turn your kitchen into a dessert haven? In this course, we'll guide you through the art and science of creating delectable celebration cakes, mouthwatering pastries, rich cheesecakes, delightful travel cakes, and stunning fondant masterpieces.

From crafting the perfect crumb and mastering the balance of flavors to decorating with flair and finesse, we'll cover it all. Whether you're a budding baker eager to impress at your next event or an experienced enthusiast looking to refine your techniques, this course is designed to inspire and equip you with the skills you need to make every occasion extra special.

In this week, you will Learn:

Celebration Cakes

- Cream and Cookie Cake
- German Chocolate Cake
- Rainbow Cake
- Swiss Roll/ Cake Roll

Travel Cakes

- Chocolate Blueberry cake
- Glazed Pineapple Cake
- Carrot Cake

Cheesecakes

- Baked Cheesecake
- Cold-set Jar cheesecake

Fondant Themed Cake

WEEK 3: INTERNATIONAL BREADS, VIENNOISERIES, LAMINATED PASTRIES

Week 3 is all about learning breads. Breads and viennoiseries have been on a sudden rise with many international breads getting high demands.

You will equip yourself with a great knowledge of bread making, techniques behind lamination of dough and making numerous viennoiseries.

In week 3, you will learn:

International Breads

- Bagels
- Garlic Butter Bread
- Babka
- Hokkaido Sandwich Bread
- Potato Cheese Bread
- Pan Buns

Viennoiseries and Laminated Pastries

- Kouigns Amann
- Raisin Custard Swirls
- Palmiers
- Croissant
- Danish
- Cheese Puff Pastry Twists
- Savoury Puff Pastry

WEEK 4: MACARONS, ENTREMETS, PETIT GATEAUX, ALL THINGS CHOCOLATE

This will be a week filled with hands-on demonstrations and deep dives into specific baking techniques. From delicate macarons to appealing entremets; from petit gateaux to working with couverture chocolate- week 4 has all the advance techniques a baker of modern world must know.

With a balance of theory and practical sessions, you'll be well-prepared to bake phenomenal desserts and inspire budding bakers.

In this week, you'll learn:

Macarons

Entremets

Petit Gateaux

All Things Chocolate

- Chocolate bonbons
- Chocolate fudge
- Rum and raisin truffle
- Chocolate feullintine
- Fruit and nut bar
- Caramel toffee bar

Dig deep into the world of chocolate- Learn about the 'process of bean to bar' and the technique of tempering the couverture chocolates.

WEEK 5: BAKED AND COLD SET DESSERTS

This week will be all about Mastering Baked and Cold set Desserts, From everyone's favourite Chocolate Brownies to creamy panna cotta, these recipes are ideal for any dessert table or event.

In this week You will learn :

Baked And Coldset Desserts

- Chocolate Mousse Jar
- Pastries
- Brownie
- Baked Yogurt
- Panna Cotta

Product Costing Session

- Understand How Bakeries Cost and Price their product for maximum profit.

WEEK 6: ASSESSMENT AND FINAL BUFFET

This week will be dedicated towards testing your skills as a baker, Students will be indulging in practical as well as theoretical assessments.

At the end of this week, students will be organising a graduation buffet for their friends and family .

Introducing Truffle Nation's Chef Instructors Training Program



WHAT YOU'LL LEARN IN THE CHEF INSTRUCTOR TRAINING PROGRAM?



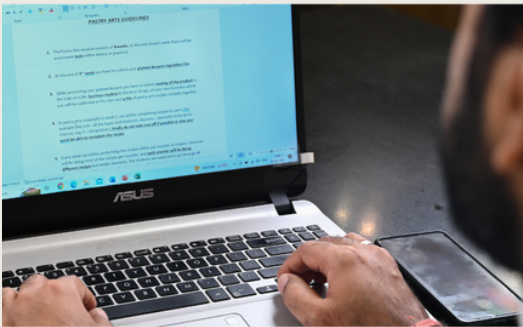
Add finesse to your Baking Skills

Throughout this module, you'll learn how to work with finesse in techniques like how to handle dough, tempering chocolates, piping, tart lining, etc.



Effective Lecture Delivery

Master the ability to craft and deliver engaging lectures, ensuring content retention and student engagement so that you can Attract and retain students through high-quality lectures, leading to positive word-of-mouth and repeat enrollments.



Perfect Curriculum Design

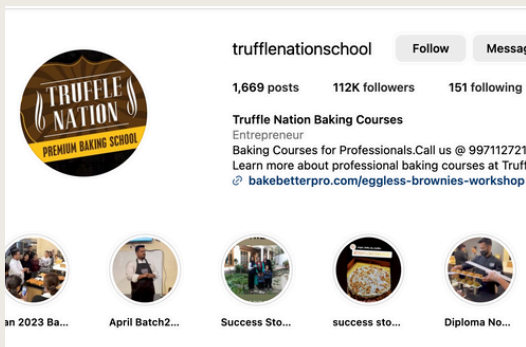
You'll be able to offer a variety of courses catering to different skill levels, ensuring a broader student base and multiple revenue streams.



Costing & Financial Management

Understanding the financial aspects of baking, from ingredient costing to course pricing will ensure that you can price courses competitively while ensuring profitability, leading to a sustainable business model.

WHAT YOU'LL LEARN IN THE CHEF INSTRUCTOR TRAINING PROGRAM?



Marketing & Promotion

Learn how to promote courses effectively, reaching a wider audience and increasing enrollments from the fastest growing baking academy in India.



Classroom Management

When you know how to handle various student queries, manage time, and ensure a smooth learning environment you'll have a high student satisfaction rates, leading to positive reviews and referrals.



Networking & Collaborations

Thanks to the Truffle Nation's network of bakers, you'll be able to Collaborate with other professionals for guest lectures, workshops, or joint courses, expanding the academy's offerings



Business Workflow & Operations

You'll learn how to streamline teaching workflows and operational aspects of running courses so that you can efficiently manage multiple courses and batches, ensuring scalability and growth.

WHAT YOU'LL LEARN IN THE CHEF INSTRUCTOR TRAINING PROGRAM?



How to take Student Engagement & Feedback

You'll master the ability to engage students interactively and utilize feedback for continuous improvement which will help you foster a loyal student community, leading to repeat enrollments and a strong brand reputation

WEEK 1: INTRODUCTION TO GENERAL PHYSICAL PREPAREDNESS

Dive into the foundational week of the Chef Instructors Training Program. Understand the essence of the course, align your expectations, and set the tone for the transformative journey ahead.

By the end of Week 1, you'll have a solid understanding of the course's direction, the importance of physical presentation, and the basics of delivering compelling lectures. With practical sessions and mock drills, you'll be well on your way to becoming a confident and effective chef instructor.

- Knowing what is the course all about
- Learning the importance of physical hygiene and grooming standards
- Learning the importance of body postures and body language
- Aptitude test to check the basic knowledge of the students

WEEK 2: DEEP UNDERSTANDING ON ESSENTIAL BAKING INGREDIENTS

By the end of Week 2, you'll possess a robust understanding of the essential baking ingredients, their properties, and their roles.

With report discussions and extempore sessions, you'll not only enhance your theoretical knowledge but also boost your confidence in articulating your insights.

- Deep knowledge on fats ,its types and their usage
- Participate in variety of activities that will build a strong foundation.
- Deep knowledge on sugar, production of sugar and functions of sugar
- Deep knowledge on leavening agents and its types
- Deep knowledge on eggs and its functions
- Deep knowledge on cocoa powder and its types

WEEK 3: HOW TO DELIVER EFFECTIVE LECTURES

Step into the shoes of a chef instructor as you delve into the intricacies of crafting and delivering impactful lectures. Understand the significance of theory lectures, master the flow, and build confidence through hands-on practice.

By the end of Week 3, you'll be well-equipped with the skills and confidence to deliver compelling lectures. Through continuous practice, feedback, and troubleshooting sessions, you'll be ready to tackle any topic and engage your audience effectively.

- Learn the dos and don'ts while formulating and delivering the lecture
- Learn the ways to make your lecture more engaging
- Learn the ways to make your lectures more interesting and the right way of closing a lecture

WEEK 4: HOW TO DEMONSTRATE VARIOUS BAKING TECHNIQUES

This will be a week filled with hands-on demonstrations and deep dives into specific baking techniques. From cookies to tarts and the science behind ingredients, this week promises a blend of theory and practical mastery.

By the end of Week 4, you'll have a comprehensive understanding of various baking techniques, the roles of key ingredients, and the art of effective demonstrations. With a balance of theory and practical sessions, you'll be well-prepared to teach and inspire budding bakers.

- Demo on Types of cookies, Tart lining technique and other foundational techniques
- Demo on how to discuss a new topic and engage your students
- Demo and Practise on handling chocolate

WEEK 5: MASTERING BREADS, CHOCOLATE TEMPERING, & CLASSROOM MANAGEMENT

Venture into the world of bread-making, chocolate tempering, and classroom dynamics. This week is a blend of mastering culinary techniques and honing your skills as an engaging and effective instructor.

By the end of Week 5, you'll be proficient in teaching bread-making and chocolate tempering, two essential skills for any baking instructor. Additionally, with mock sessions and classroom management techniques, you'll be well-equipped to handle diverse student queries and maintain an engaging learning environment.

- Basics Of Breads, Kneading Methods, Handling Of Hydrated Dough
- Dedicated Sessions On Active Presence In The Class
- How To attract Class Attention.
- Various Mock Sessions For Students To Practise Their Lecture Delivery

WEEK 6: FROSTING FUNDAMENTALS, PIPING TECHNIQUES & MARKETING YOUR ACADEMY

This week is a delightful blend of the art of frosting, the precision of piping, and the business side of baking. Dive deep into the history and techniques of frosting, practice hands-on skills, and explore the world of marketing your creations.

By the end of Week 6, you'll have mastered the art and science of frosting and piping, and be equipped with marketing insights to promote your baked creations. With a balance of hands-on practice, theory discussions, and business insights, you'll be poised to excel both as a baker and an entrepreneur.

- A deeper insight into the world of cakes
- Learn cake formation from its history to ingredients
- Dive deep into the world of frosting through both theoretical and practical approach
- Understand How marketing works for a baking school and different ways to acquire more students
- Learn all about food storage in F&B Industry

WEEK 7: CURRICULUM DESIGN, WORKFLOWS, AND COSTING ESSENTIALS

This pivotal week focuses on the behind-the-scenes aspects of running a successful baking academy. Collaborate with industry experts, Chef Ayushi and Chef Kirty, to design compelling curriculums, streamline workflows, and understand the nuances of costing.

By the end of Week 7, you'll be equipped with the skills to design compelling curriculums, create efficient teaching workflows, and accurately determine the costs of running your courses. With insights from industry experts and practical exercises, you'll be well-prepared to offer courses that are both educationally enriching and financially sustainable.

- Learn the Art and science behind building curriculum and work flows for an academy
- Take a deeper understanding of Bakers Formula and how to Deliver high value sessions
- Learn How to teach Principles behind costing

WEEK 8: IN-CLASS TRAINING & LIVE SESSION DELIVERY

The grand finale of the Chef Instructors Training Program is a real-world immersion into the teaching environment. Experience the thrill and challenges of delivering live sessions, applying everything you've learned over the past weeks to actual students.

By the end of Week 8, you'll have experienced the exhilaration of teaching live sessions, solidifying your confidence and skills as a chef instructor. With real-world experience, constructive feedback, and a certification in hand, you'll be poised to embark on a successful journey as a baking academy instructor.

BECOME A CERTIFIED CHEF INSTRUCTOR WITH TRUFFLE NATION

For the convenience of our existing diploma students students, this 6 week Certified Chef Instructor's Program has been priced at just ₹65,000 + GST.

The same curriculum will be priced at ₹1,25,000 when purchased after 4 weeks of completing your diploma course.

Here's what you can expect by the end of this course:

- You'll become an effective and Confident chef Instructor
- You'll be Trained by India's best team of Chef Instructors
- You can start your own profitable culinary education business
- You will have exclusive access to the Truffle Nation Ambassador Program
- You can add another income stream to your existing baking business

One time Payment of Just:

~~₹125,000~~

₹65,000 + 18% GST



INTRODUCING TRUFFLE NATION'S COLLECTION OF INDIVIDUAL COURSES



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THE ART OF COOKIE MAKING MASTERCOURSE

The art of cookie making modules include a large variety of flavour combinations and techniques brought together in 10 recipes for the students.

It included different types and textures of cookies. In this course we are teaching a combination of classic as well as modern style cookies so that you can serve a great menu to your clients.

In this course, you'll learn:

1. Cake Rusk
2. Oatmeal Cookie
3. Wholewheat Ajwain Cookie
4. Biscotti
5. Hollandaise
6. Cashew and Pistachio Cookie
7. Chocolate overloaded Cookie
8. Festive Cookie
9. Sandwich Cookie
10. Centre filled Choco Chip Cookie

Theory topics covered -

1. Different textures of cookies
2. Methods of cookie making
3. Types of cookies
4. Faults in cookie making
5. All about creaming



PIES AND TARTS MASTERCOURSE

Our pies and tart course consists of three delectable pies, four amazing tarts with unique eye-catching designs and a savory Galette.

Through this course we have tried to teach both classic and modern tarts, to give our students the best of both worlds.

Apart from art and science we also focus on techniques like- lining the tins/rings, placing lattice (net), docking, blind baking, piping techniques, glazing technique etc

1. Apple Pie
2. Potato and Cheese Pie
3. Lemon Tart
4. Fruit Custard Tart
5. Chocolate Tart
6. Blitz

Theory topics covered -
Different Types of Pastries
Different Methods Of Making Pastry Dough



CUPCAKES AND MUFFINS MASTERCOURSE

Cupcakes and muffins module includes delectable recipes ranging from healthy fruit muffins to beautiful rich cupcakes.

Our module also includes versatile fondant cupcakes fit for every theme base.

Apart from 8 different recipes, you will also learn bi colour piping, piping with various nozzles namely : open star nozzle, russian nozzle, 1m, round nozzle as well as how to make fondant toppers.

1. Carrot Muffins
2. Belgian Chocolate Muffins
3. Pineapple Crumble Muffins
4. Chocolate Snickers Cupcakes
5. Chocolate Almond Cupcake
6. Red Velvet Cupcake
7. Cookie and cream Cupcakes
8. Themed Fondant Cupcake

Theory topics covered -

Understanding Cupcakes and Muffins

Types of Faults in Cupcakes and Muffins

Tips for Cost Reduction



TRAVEL CAKES MASTERCOURSE

This module covers different varieties of moist and flavourful dry cakes, with unique flavour combined in 8 recipes which all use new techniques to bring out the best in them, making them perfect for tea time or traveling purposes.

In this course, you'll learn:

1. Christmas Cake
2. Lemon Blueberry cake
3. Banana Bread
4. Glazed Chocolate Cake
5. Wholewheat and jaggery fruit cake
6. Marble Cake
7. Pumpkin Cake
8. Financier

Theory topics covered -

Understanding the History of Travel Cakes

Types of Butter

Textures of Butter

Importance of Mixing

Understanding Sugar



CELEBRATION CAKES MASTERCOURSE

With our celebration cake course, you will learn the art of making professional designer cakes.

This course covers all the things you need to know about baking and decorating cakes. You'll learn everything from piping techniques to assembling wedding cake.

Here's what you'll learn in this course:

1. German Black Forest Cake
2. Red Velvet Cake
3. Opera Cake
4. All American Chocolate Cake with mirror glaze
5. Blueberry Cheesecake
6. 3D Carving Cake
7. 3 Tier Chandelier Cake (made in group)
8. Fruit Cake



FONDANT SUGARCRAFT MASTERCOURSE

Take your cakes to the next level with our fondant sugar craft master course, in this 6 day course you will be learning foundational as well as advanced fondant techniques.

From making a fondant cake to advancing the human figure, we are covering everything you need to become a fondant sugar artist.

Here's what you'll learn in this course:

1. Working with fondant tools
2. Human Figure
3. Animal Figure
4. Flowers – Rose (2 Variants)
5. Peony
6. Filler Flowers
7. Fondant cake



ARTISANAL BREAD BAKING MASTERCOURSE

The complete artisanal breads introduces you to the wide range of artisanal breads from around the world.

The course covers not only practical but in-depth theory sessions where students will learn science behind bread baking, faults that can occur, role of ingredients etc. those who want to start their own bread production business this is the perfect course.

1. White/Milk Bread
2. Multigrain Buns
3. Korean garlic Buns
4. Doughnuts/Maritozzi buns
5. Cinnamon Rolls
6. Pide bread
7. Pull Apart Bread
8. Honey And Oats Loaf
9. Brioche
10. Sourdough
11. Baguette
12. Focaccia



CHOCOLATE ARTISTRY & CONFECTIONERY MASTERCOURSE

This course is done in group/pair

This course takes you from being a baker to a chocolatier. You will make everything from tempering to making your own chocolate. Apart from various types of chocolates and confectionery products, students will also gain in-depth knowledge of chocolate making like its origin, types, tempering benefits, etc.

Here's what you'll learn in this course:

- 1.Caramelised white chocolate and Peanut Bar
- 2.Pistachio Caramel Bar
- 3.Pina Colada Bar
- 4.Chocolate Custard Bar
- 5.Milk Rochers
- 6.Orange Truffle
- 7.Raffaello
- 8.Brownie Squares
- 9.Millionaire's shortbread
- 10.Chocolate Garnishes
11. Colored chocolate Bonbons
- 12.Marshmallow fluff bites
- 13.Chocolate Spread
- 14.Mousse cups
- 15.Brandy Snaps
- 16.Chocolate making- Nibs to Bar

PROFESSIONAL BAKING FOR CAFE OWNERS MASTERCOURSE

This course is done in group/pair

The Professional baking for cafe owners master course prepares you for all recipes that you need to run a cafe.

You will learn delicacies from various cuisines like Italian, finger foods, brownies, shakes and mocktails pastries, etc. These are perfect for anyone who wants to bring all the different flavors of a cafe to their bakery.

Here's what we'll cover in this mastercourse:

1. Belgian Waffles
2. Cold Set Cheesecake
3. Tiramisu Tub
4. Traditional Brownie
5. Biscoff Brownie
6. Key Lime Pastry
7. Chocolate Hazelnut Pastry
8. Swiss Roll
9. Choco-brownie Shake
10. Cold Coffee Frappe
11. Sunset Mocktal
12. Virgin Mojito
13. Asian bao
14. Cigar Rolls
15. Penne Pesto
16. Alfredo Fusilli
17. Spaghetti Arrabiatta
18. Cheese Burst Pizza
19. Neapolitan Pizza
20. Bruschetta
21. Slider
22. Puff Pastry
23. Cheesy Quesadilla
24. Paneer Tikka On Sub
25. Vegetarian Club Sandwich
26. Cheese Fritters

EUROPEAN PASTRY ARTS

This course is done in group/pair

Always wanted to bake like the french? We have made that easy for you with our 1 month European Pastry Arts course. From classic french bakes like choux, mandaliens, creme brulee to entremet and plated desserts.

This course has been divided into 4 weeks each dedicated to a different category for you to master.

1. Sacher torte (glutenfree)
2. Tart (glutenfree)
3. Petit Gateau (vegan)
4. Coconut and chocolate cookie (sugarfree)
5. Peanut butter tea cake (sugarfree)
6. Blueberry Eclair
7. Tiramisu Eclair
8. Paris Brest
9. Profiterole
10. Choux Pastry
11. Blueberry Lemon macaron
12. Apple Macaron
13. Peanut and chocolate macaron
14. Chocolate Based Entremet
15. Fruit Based Entremet
16. Chocolate Petit Gateau
17. Fruit Based Petit gateau
18. Mille Feuille

EUROPEAN PASTRY ARTS

This course is done in group/pair

19. Pithivier
20. Kulfi Faluda Plated Dessert
21. Flower Plated Dessert
22. Waffle cones
23. Strawberry cream cheese ice cream
24. Chocolate Bar
25. Stroopwaffle
26. Butterscotch Ice cream
27. Chocolate Ice cream
28. Vanilla Gelato.
29. Croissant Rolls
30. Pizza Danish
31. Pinwheel Danish
32. Cruffins
33. Plain Croissants
34. Almond Croissants
35. Coloured Croissants
36. Pain au Chocolat

Notes

**133 A,First floor, Lane Number 1, near Saket,Saidulajab, Sainik Farm,
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