

LIST OF UPCOMING BAKERY CLASSES – SUMMER BAKING FOR ADULTS!

AT FB ACADEMY, ALTO PORVORIM, GOA (SUNDAYS IN APRIL & MAY 2019)

Date & Time	Class Name	What's Covered?	Fees/ Head -INR	Remarks
April 5,6,7 10am-5pm	Tiered Wedding Cake Class	<i>3 Days 3 Tiers, Fondant Techniques, Draping, Sugar Flowers & Buds, Assembling, Tips & Tricks on Cake Issues & The Business Basics of Cakes</i>	<i>23500/ Head</i>	All Sessions are meant for Novices, Beginners unless stated otherwise, 17yrs & above. Please share dietary issues if any Fees Include All Materials, Recipes, (Lunch in fullday sessions) & Tea / Coffee. You will have to bring just a pen & 3-5 Large tiffins to take away what you make. Always reconfirm your seat with us on 9820220912 one day before the session, unless Advance Payment has been made
April 13, 2-7pm	Easter Breads	<i>Panettone, Challah, Easter Wreath, Hot Cross Buns & Cozonac</i>	<i>2500/ Head</i>	
April 14, 2-7pm	All Things Choco	<i>Chocolate Brownies, Choco Lava Cake, Choco Macaron, Choco Chard & Choco-caramel Tart</i>	<i>2500/ Head</i>	
April 17, 10am – 7pm	FOSTAC TRAINING, L2 ADV CATERING-GOA	<i>Mandatory Training for All FSSAI Number holders from Restaurant, Hotel, Canteen or Catering Line</i>	<i>2500/ Head</i>	
April 20, 2-7pm	Eggless Croissant & Danish Pastries	<i>Eggless Croissants- Cruffins, Crescents & Chocolate & 3 Shapes of Danish Pastries : Pinwheels, Cinnabons & Parcels</i>	<i>2500/ Head</i>	
April 28, 10am-6pm	1 Day Cake-Making Certificate Course	<i>Red Velvet, Salted Caramel, Oreo Blackforest & Choco Truffle : Sponges to Fillings to Finishing</i>	<i>5500/ Head</i>	
May 5, 2-7pm	Euro Breads	<i>Challah, Olive Fougasse, Herbed Stromboli, Lavash & Chelsea Bread</i>	<i>2500/ Head</i>	
May 10, 2-7pm	High Tea, For Adults & Kids	<i>French Financiers, Orange Madeleines, Cats Tongue Cookies, Mini Caramel Cupcakes</i>	<i>2000/ Head</i>	
May 11, 2-7pm	All Things Chocolate, for Adults & Kids	<i>Chocolate Macaron, Brownies, Choco Lava Cake, Chocolate & Dry fruit&nut Chards</i>	<i>2000/ Head</i>	
May 12, 2-7pm	Doughnuts, Crepes & Waffles Class, for Adults & Kids	<i>Choco & Jam Donuts, Crepes with Nutella & Banana and Vanilla & Chocolate Waffles with Toppings & Sauces</i>	<i>2000/ Head</i>	
May 19, 10am – 6pm	Easy Cakes Class, 1 Day Certificate	<i>L'Opera Pastries, Sacher Torte, Fruit Frasier & Nutella Crunch : Sponges, Filling & Finishing</i>	<i>5700/ Head</i>	
May 25&26, 10am-6pm	French Entremets & Verrines, 2 days	<i>3 Entremets& 3 Verrines : Mango, Chocolate, Coffee, Berry & Nutty : Base, Cremeux, Glacage / Flocage & Garnish</i>	<i>5000/ Head</i>	
May 31, June 1&2 10am - 6pm	Tiered Wedding Cake Class	<i>3 Days 3 Tiers, Fondant Techniques, Draping, Sugar Flowers & Buds, Assembling, Tips & Tricks on Cake Issues & The Business Basics of Cakes</i>	<i>23500/ Head</i>	

Follow us on www.instagram.com/foodybreaks or Whatsapp Us to Book your Seat on 9820220912