Celebrating 75 AMAzing Years

AHMEDABAD MANAGEMENT ASSOCIATION®

Yatindra Sharma – AMA Academy for Vocational Education

BAKERY MASTERCLASS

Get ready to embark on a scrumptious journey through the world of baking, where every bite is a sweet surprise and every slice is pure delight. Join us for an upcoming workshop that will take your taste buds from savoury to sweet sensations for creating masterpieces in the oven. In this hands-on experience, you'll learn the art of crafting irresistible treats that will leave everyone craving for more. So, it's time to whisk, mix, and bake your way to culinary excellence!

WHAT WILL YOU LEARN?

Day 1 : Introduction to Bakery & Quality Use of Raw Materials
Day 2 : Sandwich & Brown Bread, Marble Bread & Wheat Bread
Day 3 : Burger Buns, Hot Dog Rolls, Dinner Rolls, Bhaji Pav
Day 4 : Garlic Loaf, Masala Bread, Garlic Bread (Dominos Style)
Day 5 : Puff & Khari (Laminated Pastry)
Day 6 : Khari, Cream Roll & Vol-au-Vent
Day 7 : Pizza Bases (Cheese Burst Ready)
Day 8 : Focaccia & Kulcha
Day 9 : Varieties of Cookies
Day 10 : Maska Bun & Breadsticks
Day 11 : Pie & Tarts
Day 12 : Bakery Visit
Day 13 : Panini & Pita Bread
Day 14 : Donuts
Day 15 : Cake Base (Chocolate, Vanilia & Red Velvet)
Day 16 : Cake Decoration
Day 17 : Cupcakes
Day 18 : Muffins & Tea Cakes
Day 19 : Chocolate Preparation
Day 20 : Pudding & Jar Desserts
Day 21 : Cheesecake
Day 22 : Turkish Baklava
Day 23 : Fillings & Rolls
Day 24 : Brownie Preparation
Day 25 : Final Exam

Apart from these, the participants will have a doubts/practice sessions and a bakery visit.

EVALUATION

- Viva: 30% weightage
- Practical: 60% weightage
- Attendance: 10% weightage

Participants are expected to prepare items of their choice / items suggested by the faculty for purpose of evaluation

NOTE

- Cost of material required for the practical sessions will have to be borne by participants equally. (Not included in Fees)
- Uniform is a must and participants will have to bear the cost. (Not included in Fees)

FACULTY

Mr. Prakash Garg, Baking Expert and Trainer (50+ batches with AMA). In addition to Mr. Garg, other industry professionals will also conduct practical sessions.

Programme Dates:
September 1 to October 1, 2026 (Monday to Saturday)

Duration:
25 Days (Incl. EXAM)

Time:
4.00 PM to 7.00 PM

Format:
ON CAMPUS

Programme Fee:
INR 9,000 (Incl. GST)

Last Date to Register:
August 31, 2026

Register

For bulk nominations and enquiries, please reach us at:

Mr. Dishank Panchal
Sr. Manager – Programs & Development
Mobile: 63525 56857
Email: dishank@amaindia.org

ISO 9001:2015 CERTIFIED

For enquiries and nominations, please reach us at:
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