Bake and DECORATE



Lessons Include:

Bread Making Techniques
Dough Preparation
Cake Decorating Skills
Cookie Baking and Decorating
Pie Crust Crafting
Dessert Presentation
Ingredient Selection and Substitution
Baking Time and Temperature Mastery
Flavor Pairing and Recipe Adaptation
Food Safety and Sanitation in Baking

Indulge your passion for baking and elevate your culinary skills with our online baking class, tailored for aspiring bakers of all levels. From mastering the art of creating delectable pastries to perfecting the techniques behind bread making, this course offers a hands-on learning experience. Join us and uncover the secrets to creating delicious baked goods, turning your kitchen into a delightful bakery of your own.

Course Objective: Learn Baking Fundamentals
Advised Direction: 10 Weeks

Modality: Online, self-paced, instructor-led Total Charge: \$2,497 (scholarships available)



Sign Up Today at: zoomgfx.com