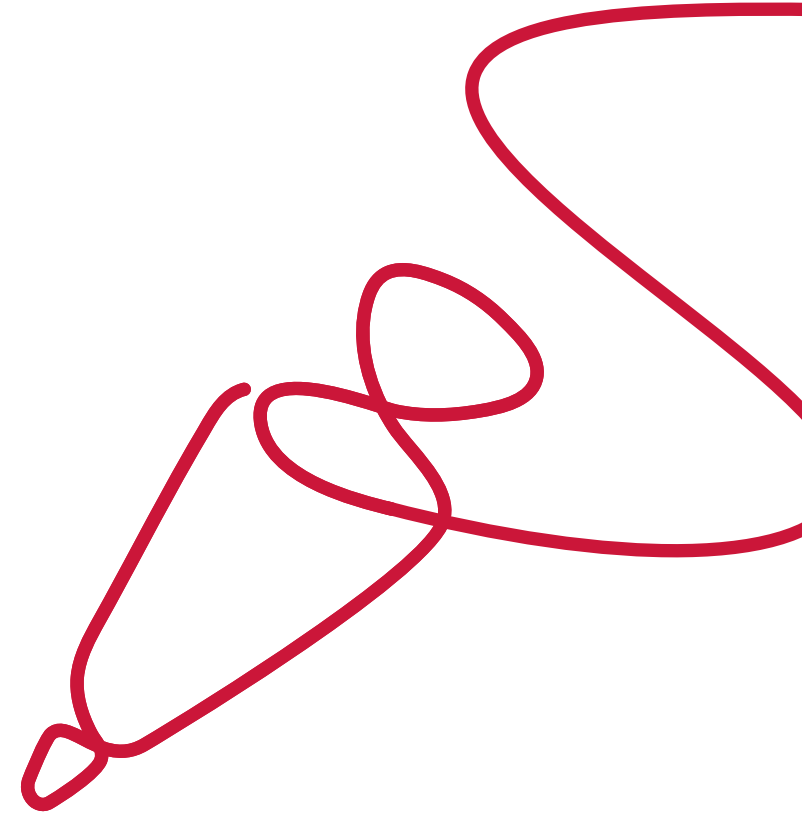




TRIBE
THE RICH'S INNOVATIVE BAKING EXPERIENCE

MASTER the art of *Baking*





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THE RICH'S INNOVATIVE BAKING EXPERIENCE

Tribe is where our seasoned culinary professionals guide aspiring minds, empowering budding pastry chefs to weave their own stories.

Tribe invites students with no prior experience as our hands-on training program covers the fundamentals of baking to contemporary techniques.



*Tribe is an invitation;
an invitation to learn, to create, to push the
boundaries of infinite possibilities.*



INTRODUCTION TO BAKING

We deliver state-of-the art expertise & best industry insights

- Equipment & Tools
- Ingredient Identification & Functions
- Food Hygiene, Safety Measures & Practices



SPONGES

Nothing like the delicious aroma of freshly baked sponge

- 🍰 Genoise, Chiffon, Joconde and Swiss roll sponge
- 🍰 Eggless Sponge (Condensed milk, Cake gel)



CREAM CAKES





Fluffy, fun & full of possibilities

- 🍰 Construction of layered cake
- 🍰 Icing of cake
- 🍰 Sharp edge finishing techniques
- 🍰 Different flavor's & fillings
- 🍰 Tall Cakes



CHOCOLATE CAKES




Make a chocoholic's dream come true

-  Flavour infused Ganache with Natural Ingredients
-  Mirror glazing techniques
-  Layering of Cake
-  Finishing techniques



DECORATIONS



Swirl in sweet possibilities

-  Piping techniques
-  Chocolate garnish
-  Plastic chocolate



FONDANT

Turn your cakes into a work of art

-  Cake covering with different techniques and patterns
-  Easy and quick fondant flowers



MACARONS

Tiny, Cute & oh SO delicious!

- 🍰 Macarons (Egg & Eggless)
- 🍰 Fillings for macarons
- 🍰 Storage tips



CLASSIC CAKES

Never out of style, just out of the oven



Opera



Tiramisu



Sacher



BROWNIES

Decadent indulgence baked for the soul



Dark chocolate brownie






Fudge brownie



ON THE GO

Sweeten your ride with a dessert

-  Travel Cake (authentic scratch recipes / eggless, rosher glaze)
-  Cup Cake (Center fill cupcakes with decorations and toppings)
-  Muffins



COOKIES

We all love the aroma of freshly baked Cookies



Hazelnut chocochip



Peanut butter



Centerfill cookie

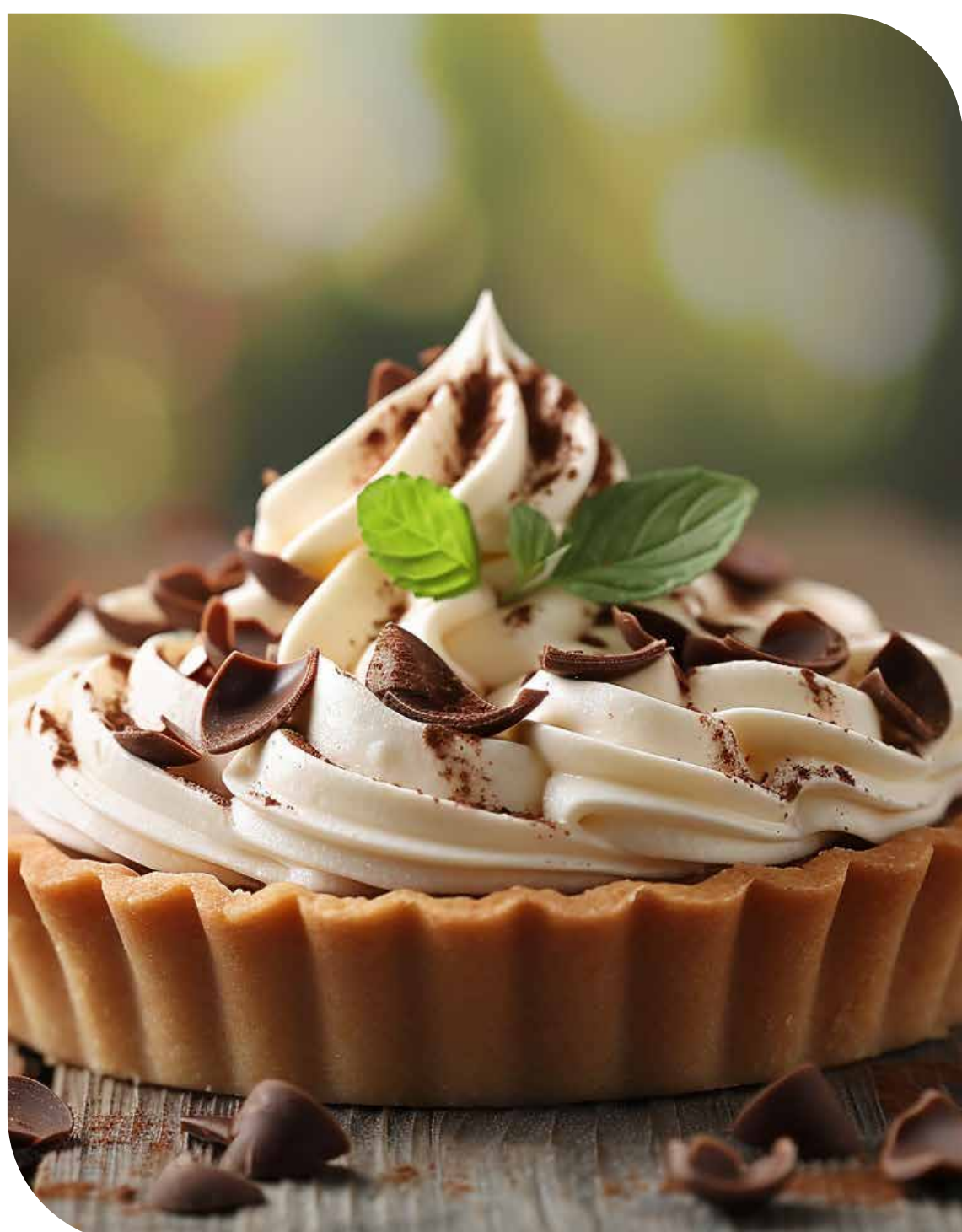


QUICK BITES

Sweet treats to savoury goodness

🍰 Tarts (Banoffee, fruit and chocolate tart)

🥧 Quiche (Mushroom and corn)



JAR DESSERTS

Sweet treats in small packages

🍷 Small serve desserts

🍷 Jar desserts



EXAM & PRESENTATION

On completion of exam, students will be rewarded with a certificate



DURATION

6 WEEKS

WEEKDAY BATCH

Mon - Thur
10 AM – 4 PM

ITEMS PROVIDED BY RICH'S

Study Material

Aprons & Headgears

Baking Equipment & Ingredients

FEES

Certificate - Baking & Pastry course

INR 35,000/-



Mumbai

Windsor Corporate Park, New Link Rd,
Oshiwara, Goregaon West. Pin - 400102

Contact: +91 9833773469



Bengaluru

Ocean Pearl, 584, 20th Main Rd,
8th Block, Koramangala. Pin - 560095

Contact: +91 9739742904