



K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

Report on
Workshop on Professional Bakery and Patisseries Art organized by
SOHMCT

Date: - March 12, 2024

Venue:- Training Kitchen, SOHMCT

Target Audience:- SOHMCT Students

Event Type-Workshop

Resource Persons: Sous Chef Bakery - Chef Sher Singh (Hotel Four Points by Sheraton, New Delhi.)

DCDP Bakery - Chef Ankit Kaushik (Hotel Four Points by Sheraton, New Delhi.)

Faculty Coordinators: Chef Virendra Singh (Asst. professor)

Organized By-SOHMCT

Introduction

On March 12, 2024, SOHMCT organized an enriching workshop on professional bakery and patisserie art in its state-of-the-art Training Kitchen. This workshop aimed to provide SOHMCT students with hands-on experience and professional insights into advanced bakery techniques and creative patisserie art.

Menu Highlights:

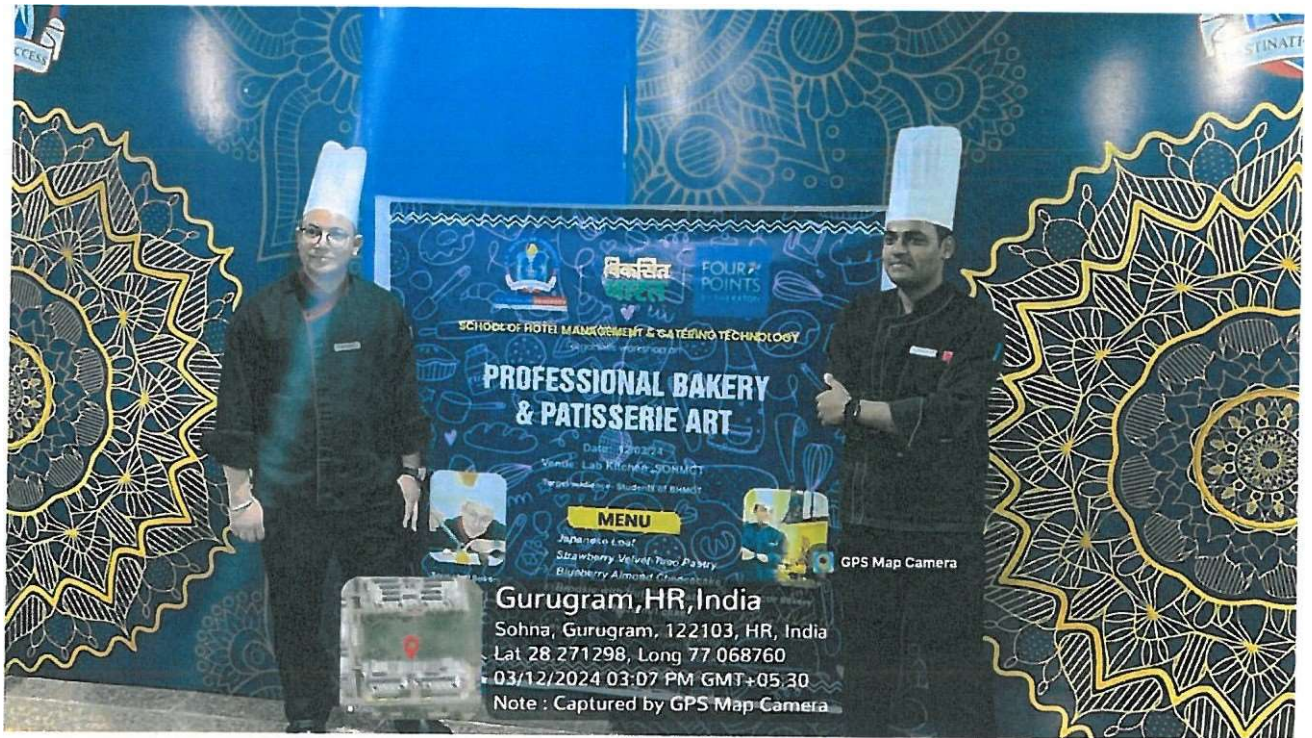
The workshop featured an impressive menu, showcasing a variety of baked goods and pastries:

1. Japanese Loaf
2. Strawberry Velvet Taco Pastry
3. Blueberry Almond Cheesecake
4. Brookie with Nut Chocolate
5. Chocolate Hazelnut Cake

The session was led by two esteemed professionals from Four Points by Sheraton, New Delhi:

- Sous Chef Bakery - Chef Sher Singh
- DCDP Bakery - Chef Ankit Kaushik

Chef Sher Singh and Chef Ankit Kaushik brought their extensive expertise and creativity to the workshop, guiding the students through the fine distinction of professional baking and patisserie techniques.



Picture 1

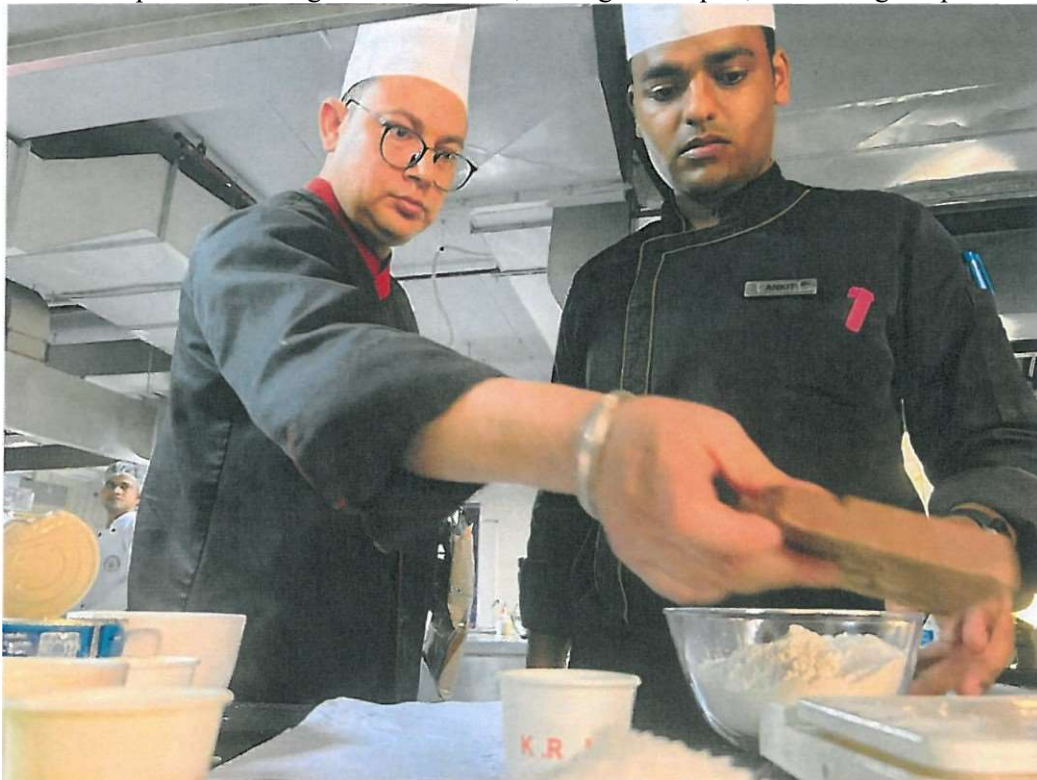
1. Interactive Demonstrations:

The workshop began with interactive demonstrations where the chefs explained the intricacies of crafting each item on the menu. Students observed and participated in the preparation of the Japanese Loaf, Strawberry Velvet Taco Pastry, Blueberry Almond Cheesecake, Brookie with Nut Chocolate, and Chocolate Hazelnut Cake.



Picture 2. Techniques and Tips:

The Chefs shared valuable tips on achieving perfect textures, flavors, and presentations. Detailed explanations were provided on ingredient selection, mixing techniques, and baking temperatures.



Picture 3. Hands-On Practice:

Following the demonstrations, students had the opportunity to practice the techniques themselves under the guidance of the chefs. This hands-on experience was crucial for reinforcing the skills and methods discussed.



4. Q&A Session:

The workshop concluded with a Q&A session, where students posed questions to the chefs about various aspects of bakery and patisserie. This interaction provided further insights and clarification on specific techniques and industry practices.

Conclusion:

The workshop was a resounding success, providing SOHMCT students with practical knowledge and skills in the art of bakery and patisserie. The expertise shared by Chef Sher Singh and Chef Ankit Kaushik significantly contributed to the students' understanding and appreciation of professional baking techniques. This event not only enhanced the students' culinary skills but also inspired them to explore creativity in their future culinary careers.

Acknowledgments:



SOHMCT extends its gratitude to Chef Sher Singh and Chef Ankit Kaushik for their invaluable contributions and to all the students who participated actively in the workshop. This initiative underscores SOHMCT's commitment to providing top-notch culinary education and hands-on learning experiences.