



DEPARTMENT OF TOURISM AND HOSPITALITY MANAGEMENT

Jamia Millia Islamia

*BASIC CAKE MAKING WORKSHOP*

*in collaboration with RICH'S*



***“A party without cake is just a meeting”***

Thursday, 11 August 2021

Humans have been making and eating cake pretty much ever since we went agrarian. The cakes are lovely. They are celebrations. Cakes play an important role on every occasion they're served. From symbolizing sharing and generosity to indicating the climax of an occasion, cakes have found a special place in the heart of every celebration, including weddings, birthdays, significant events, and so on. Cakes are the symbol of sweetness and celebration. Cakes are bakery products rich in sugar, fat, and eggs and

can be accompanied by a wide variety of inclusions like fruits and flavours such as vanilla extracts.

Cakes represent a significant segment within the baking industry. Initially, it was something that only the rich could experience. Later on, advanced technologies made it possible for everyone to enjoy baked delicacies without spending a fortune. Bakery is a dynamic industry with evolving trends. It is one of the busiest

departments in a hotel and restaurant is the bakery and pastry department. This department is responsible for making all bread products, pastry products, cakes and biscuits, and any deserts used in the hotel. The bakery and pastry department, commonly known as the Patisserie, make a small dish of Petit Fours for a room service order, to a large multi-tiered wedding cake for a buffet-style dessert serving.

Bakery management is taught as a part of the hotel management curriculum wherein students are taught the baking skills – theoretical and practical. Being a dynamic segment with technological innovations and new and improved products being developed, it is imperative to keep the students abreast with trending things and creations. This calls for close industry collaboration with interactive workshops. To ensure knowledge enhancement of students' on basic online cake baking, a workshop was organized for the Hotel management students in partnership with RICH'S. Rich's Whip Topping sparked a revolution in the Indian Bakery Industry with its first-ever dairy-free whip topping of the country. Today, they produce a wide range of products for both the bakery and the foodservice channels.

Chef Bhavesh demonstrated the assembling and icing on cakes from scratch. It included orange ganache cake, cherry glaze cake. In addition to these, he also explained the making of attractive garnishes for the cake, textured rectangles, circles for the cake sides, coloured chocolate swirls. At the end of the session, there was a Q n A session giving a platform to students to clarify all their doubts about cakes and icing. It was indeed an insightful session and proved to be great learning for the students.

Fifty-seven students from the BHM semester (7 and 3) and BVoc-Food Production batches attended the session. The session was graced by the august presence of Dr. Sarah Hussain, HOD, Department of Tourism and Hospitality Management, and other teachers like Dr. Priya Singh, Mr. Wasif, Mr. Wasil, to name a few. Towards the end, Dr. Shweta Chandra thanked the organizers on behalf of DTHM, Jamia Millia Islamia. She expressed her gratitude towards Ms. Harsha Bhagat, Ashwini for organizing and handling the technical part. She expressed thanks to RICH'S for this beautiful initiative. Heartfelt thanks were extended to Chef Bhavesh for conducting the workshop.

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RICH'S

ONLINE BASIC CAKE BAKING WORKSHOP

WITH CHEF BHAVESH SOM

in collaboration with

RICH'S

WEDNESDAY, 11th Aug 2021,  
2 pm onwards

For details please scan the code