# 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.

Objective: Master Baking Fundamentals
Advised Duration: 10 Weeks

Modality: Online, Self-paced
Total Charge: $2497.00

Gain skills to begin your culinary career, TODAY.

Sign Up Today at: **workforceacademyonline.com**