

BAKERY TRAINING

Himalayan Java Bakery Training School


workshops are carefully crafted to empower our students with the knowledge and hands-on experience needed to excel in the world of baking. Our expert instructors, who boast years of industry experience, will guide you through every step of the journey. The workshops are designed to be interactive, giving you plenty of chances to practice and improve your baking skills with the guidance of our skilled instructors.



BOOK YOUR CLASS

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Harka Bahadur Tamang



DOWNLOAD OUR APP TODAY

HIMALAYAN
JAVA
Bakery



Learn to Bake

Crafting memories one batch at a time

himalayanjava



WHY CHOOSE US?

Join us At Himalayan Java Bakery School

and embark on a journey of discovery, innovation, and artistic expression.

Whether you're a budding entrepreneur, a passionate home baker, or an aspiring professional, our workshops will empower you with the skills to create delectable delights that leave a lasting impression.



Program Delivery

- 25 days of intensive courses with both theory and practical knowledge.
- The training focused on repeating specific techniques, essential for mastering the Bakery art.
- 1 week of Internship program at Himalayan Java Central Bakery, Jhamsikhel.



Course Includes

- Comprehensive Bakery Training Program
- Overview of Bakery Ingredients
- Bread Making Master class
- Cake Decorating Techniques
- Display techniques for cakes
- Cleaning, Safety and maintenance