



DEPARTMENT OF TOURISM AND HOSPITALITY MANAGEMENT
organizes
Ganache Cake Workshop



STRESSED backwards spells DESSERTS

GANACHE CAKE WORKSHOP -2 SEPTMEBER, 2021

Wonderful ganache! Ganache is a glaze, icing, sauce, or filling for pastries made from chocolate and cream.

The story goes that a pastry apprentice dropped a pot of hot milk in a bowl with melted chocolate. Trying to hide his accident, he quickly started mixing the two, hoping his chef won't realize what happened. But he didn't manage to hide it, and his chef insulted him, calling him "ganache.." meaning "what an idiot!". Once the chef tasted this new confection and realized how good it was, he named it - ganache. That's how the ganache was born.

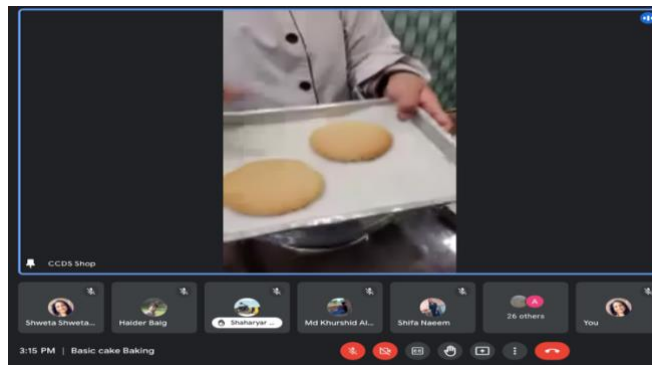
Cake gives a kind of satisfactory end to the party with success. Whenever one thinks about dessert cake, the first thought that captures the mind is the cake. Cake has an absolute confection that allures the sweet buds. But it has inbuilt

calories that harm the body. But there are unique benefits added to eating chocolate cake. Science study says that eating one slice of chocolate helps in maintaining physical and mental health.

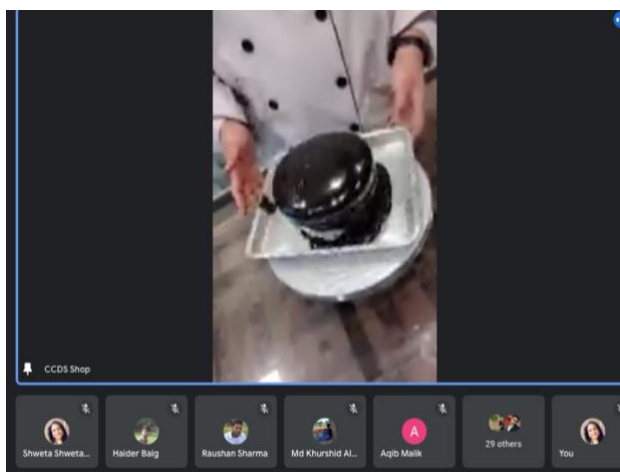
Whenever we feel down or are not in a good mood, we turn to the chocolate cake as our comfort food. The main ingredient of the chocolate in this cake is cocoa, which helps our brain release endorphins or the "feel good" chemical. This is why whenever we eat this cake, our moods lighten and we feel a lot better. There are several reasons why no bakery or baker can do so without baking chocolate cakes. Whether its taste, looks of some benefits, chocolate has it all.

Department of Tourism and Hospitality management organized a workshop on ganache cake baking for its hospitality students to given them insight into ganache cake baking. The

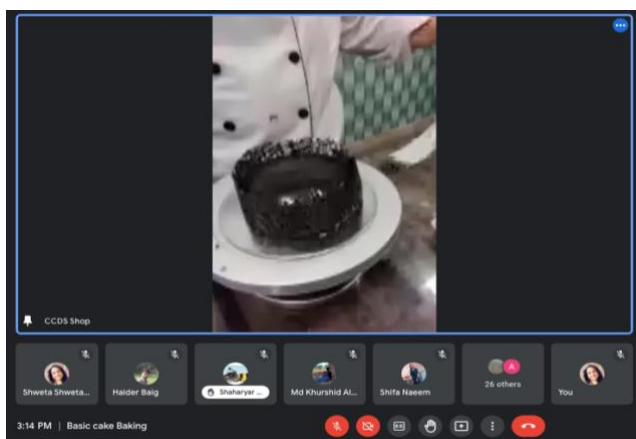
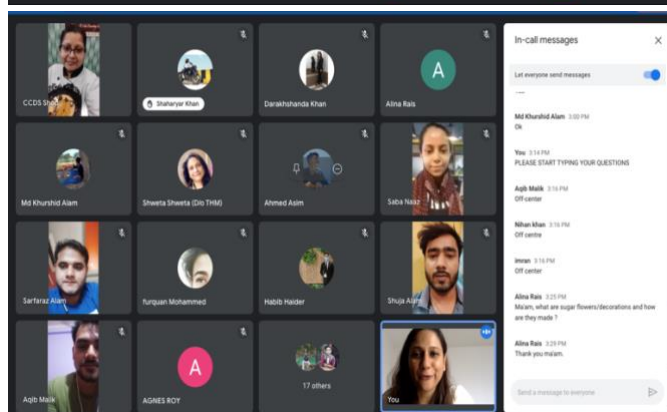
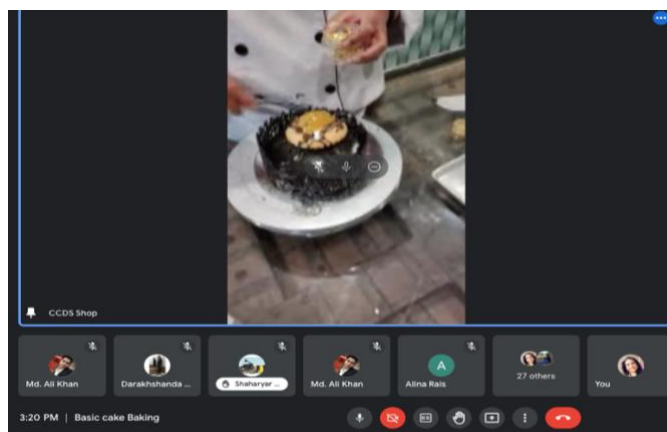
session was organized in collaboration with CCDS. CCDS is one of the pioneer institutions in baking and cake decorating in India. They introduced the concept of home bakers and encouraged students to start a bakery business, albeit from their homes. This led to a plethora of cottage bakers around the country. Chef Pragi Nagpal conducted the workshop. She has been in the food industry for 25 years and is India's first Wilton Method Instructor. She is also one of the oldest instructors for the famous PME of Knightsbridge, UK. Chef has owned several food businesses in North America and moved back to India in 2011; since then, she has been the Head Chef at CCDS.



Forty-five students attended the workshop. Post-workshop, there was a Q n A session in which the chef addressed all queries and doubts related to cake making. It was an interactive session, and at every step, the chef asked questions and stressed essential points.



During the workshop, the students were taken through the step-by-step process of making ganache cake. The chef demonstrated how to prepare a ganache cake, top it up with ganache, making pouring and emulsified ganache. The chef showed the preparation of sabale (crispy biscuit), which she used as a garnish. She was also taught to make a hash patterned collar for the cake.



The workshop gave an interactive platform to the students to have a live chat with the chef and clarify their doubts. Workshops are an effective tool to introduce students to a new concept, spurring participants to investigate it further on their own or to demonstrate and encourage the practice of actual methods.