

Anyone Can Bake!



**BAKE
CLUB**

CERTIFICATE IN BAKING



Unique Highlights

- Baking Science Manual Provided
- Recipe Book Provided
- Apron, Cap & Container Provided
- All Ingredients Provided
- Bring Home What You Bake

Get In Touch

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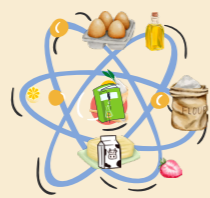
Call Us Now!
03 7956 9011
Mon to Sat, 9am-5pm

The Secrets Behind Our Teaching Excellence

Knowledge

+

Skills



Baking Science



Recipe Knowledge



Product Troubleshoot



Expert Guidance



Bake from Scratch

Bread

Why is my finished Loaf is so heavy and soggy?

What can I do if the Dough is sticking to my hands and work surface?

Why is my Bread Dough not rising?

Chef Mei Kei will explain.



STAR PRODUCTS

Chocolate Swirl Bread



Loaf Breads

Kneading activates gluten for uniform texture and excellent rise in bread.

Donuts

Frying creates a slightly crisp & golden exterior with a soft & tender texture on the inside, includes flavourful fillings.

French Baguette



Sweet Buns

Shaping dough allows for creative expression, diverse flavours, and appealing presentations.

Braided Breads

Consistent patterns enhance appearance, ensuring even rising and an attractive finished product.

Croissants & Danish



Artisan Breads

Scoring controls expansion, creates aesthetic appeal, and ensures even rising.

Croissants & Danish

Laminating dough with fat creates a flaky, buttery texture of croissants, and small air pockets that add lightness of the danish.



MIX • FERMENT • DIVIDE & MOULD • PROOF & BAKE

6 Sessions | Saturdays & Sundays
9.00AM - 2.00PM or 1.00PM - 6.00PM

Pastry

What is the right texture to cook my Choux Pastry Dough?

Why is my Tart Base so soggy?

Did I fold my Puff Pastry layers correctly?

How do I bake my Pie Crust evenly?

Chef Mei Kei has the answer.



STAR PRODUCTS

Lemon Meringue



Cookies

Piping ensures even cookie distribution, resulting in consistent size with a golden brown finish.

Sweet Tart

Proper flour-fat balance yields delicate, crumbly texture, complementing various fillings in shortcrust pastry.

Choux Pastry



Savoury Pastry

Elastic pastry dough encases fillings smoothly, maintaining integrity and providing a satisfying bite.

Oriental Pastry

Traditional skills preserve heritage, offering authentic, rich flavors and textures in pastries.

Peach Strudel



Choux Pastry

Balanced egg ratio yields light, airy texture, ideal for cream puffs & éclairs.

Puff Pastry

Layering creates light, airy, flaky texture, ideal for delicate pastries through folding and rolling.



MIX • REST • FOLD • DIVIDE • BAKE

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9.00AM - 2.00PM or 1.00PM - 6.00PM

Cake

Why is my Cake sinking in the middle?

Any tips on how to roll my Swiss Roll without cracking?

Why is my Chocolate Mousse so lumpy?

Chef Mei Kei will solve it.



STAR PRODUCTS

Black Forest



Loaf Cakes

Balanced ingredients yield moist, rich texture, and decadent flavor in in loaf cakes.

Vanilla & Chocolate Sponge Cakes

Adjusted egg ratio creates light, airy texture, perfect for sponge cakes with a delicate crumb.

Japanese Fruit Roll Cake



Chiffon Cakes

Incorporating air results in light, fluffy texture and tender crumb in chiffon cakes.

Swiss Rolls

Rolled cakes boast tight, uniform rolls with an attractive swirl, enhancing visual appeal.

Mango Charlotte Cake



Mini Cakes

Shape selection ensures even baking and easy release, yielding perfectly shaped mini cakes.

Mousse Cakes

Proper gelatin bloom achieves desired consistency in cake fillings, providing structural support.



MIX/CREAM • POUR • BAKE • DECORATE

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9.00AM - 2.00PM or 1.00PM - 6.00PM