

**Government of India  
Ministry of Tourism  
NCHMCT NOIDA**

**Report - 'Innovative Techniques in Sugar craft, Chocolate art , dessert plating & Cake decoration for culinary educators '.**

**Name of the Office/ Institute & location** : IHM Bangalore

**Date and place of the activity** : 9th, 10th and 11th December, 2025.

**Title and Introduction** – The Faculty Development Program on Innovative Bakery and Confectionery techniques, held from 9th–11th December 2025, aimed to enhance faculty skills through modern, industry-relevant practical learning and creativity.

**Objectives-** To upgrade faculty skills in modern bakery and confectionery techniques, promote creativity, and align teaching methods with current industry trends and professional standards.

**Training Team-** White Caps- Chef Arvind Prasand,  
Chef Samie J Ramachandra, Chef Bhadrinath, Chef Ajith & Chef Akshay

**Key Highlights and Takeaways-** The Training included sessions on Chocolate Bon Bon,  
Modern Platted desserts,  
Wedding cakes,  
Modern Travel Cakes,  
Pulled Sugar art ,  
Entremet cakes.

**Evaluation and Feedback-** Sessions were highly informative and industry-relevant  
Expert trainers provided clear guidance and techniques  
Exposure to modern trends improved creativity  
Overall, the program was well-organized and beneficial

**Conclusion** - The program successfully enhanced faculty knowledge and practical skills in modern bakery techniques, promoting innovation and industry alignment, and will positively impact teaching quality and student learning outcomes.

**Participant-** 25 candidates



