

# ABOUT THE COMPANY

Kathmandu Bakery Training Center, founded in 2020 by Roshan Maharjan in guidance with Executive French-based Patisserie Chef, is situated in Mahendrapool-9, Pokhara. With over 30 years of bakery expertise, the center offers hands-on experience and theoretical knowledge to aspiring bakers in Nepal. At Kathmandu Bakery Training Center, students work in modern facilities and learn everything from making cakes to baking bread. The goal is to make sure students are well-prepared to succeed as bakers, not just in Nepal but anywhere in the world.



📍 Mahendrapool-9, Pokhara, Nepal

☎️ +977 9856069700/061-590366

🌐 [kfb.com.np](http://kfb.com.np)



NEPAL'S LEADING BAKERY TRAINING SCHOOL

## KATHMANDU BAKERY TRAINING CENTER

LOCATION: POKHARA-9, MAHENDRAPOOL,  
3RD FLOOR OF KATHMANDU BAKERY BUILDING



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Institute of Bakery and Patisserie Art.



# BAKERY TRAINING

## OUR COURSES

### ✓ **BASIC COURSE (45 DAYS)**

**Timing: 7am to 10am**

Here, students learn the fundamentals of baking under the guidance of our esteemed executive chef. Over 45 days, you'll master a delightful array of cakes, pastries, bread, tarts, and more, setting a solid foundation for your culinary journey.

### ✓ **ADVANCED COURSE (3 MONTHS):**

**Timing: 11am to 2pm**

Enhance your skills to new heights with our comprehensive three-month program. This course offers a holistic approach to bakery, covering every aspect from technique refinement to creative innovation.

### ✓ **CAKE WORKSHOP (1 MONTH):**

**Timing: 3pm to 5pm**

Unleash your creativity in our specialized cake workshop, designed to enhance your cake decorating skills. This one-month intensive workshop will equip you with the techniques and confidence to create stunning cakes.

## WHY TO CHOOSE US?

- High-standard teaching and an inspiring learning environment.
- Access to well equipped laboratories for hands-on experience.
- Learn from qualified instructors equipped with modern teaching tools.
- Explore opportunities for local and international employment in the culinary world.
- Master food cost calculation and waste management strategies.
- Gain valuable industrial and HACCP training for a competitive edge.

## MEET YOUR INSTRUCTOR



### Executive Chef Yuvaraj Bastola

Yuvaraj Bastola is our esteemed French-based Patisserie Chef, bringing with him years of experience from the prestigious bakeries of France. With his professional yet approachable demeanor, Chef Yuvaraj Bastola effortlessly shares his wealth of knowledge, igniting a passion for baking in all who attend his classes. At Kathmandu Bakery Training Center, Chef Yuvaraj ensures that every student receives top-notch instruction, blending simplicity with excellence to create an unforgettable learning experience.

## LEARN FROM THE BEST

Unlock the artistry of baking and pastry-making with our comprehensive training courses!