

Why Sonjuhi

Sonjuhi Malhotra is an enterprising professional consultant and trainer in baking and confectionery, having many years of experience in the field. A Post Graduate in business management and computers and having experience as a HRD professional in her father's industry, she embarked upon her dream of baking a perfect Cake. To accomplish her dream of '**baking the perfect cake**', she educated herself in the field of baking and confectionery.

A Shield holder for Craft Course in Baking and Confectionery, Post Graduation in Fast Food Operations and M.Sc. in Hotel Management and Catering Technology she also undertook rigorous training at several reputed institutions. She is an active life member with N.A.B.I (National Agri-Food Biotechnology Institution) and S.I.B.

Her intense zeal, determination and talent have helped her emerge a Baker Par Excellence, getting herself recognition and popularity. She has to her credit several articles published in reputed magazines like Femina, New Woman and other leading dailies and newspapers. Her different demonstration, have also been aired by several television channels like Sony and Doordarshan. She also successfully markets confectionery premixes for which she has gained popularity and recognition.

She conducts professional baking confectionery courses since 1993, and also offers professional consultancy to multinationals and popular bakeries. She has so far trained about 10000 students. She conducts trade test for professional bakers and confectioners and is a visiting professor for several educational baking institutes in the subject of Baking, Confectionery, Cake Decoration, fast food and other food technology programs. She has conducted research in food and diet technology and has introduced a new concept called the 'Fat Free Low Calorie Cuisine'. She also conducts a course in fat free low calorie cuisine, which includes more than 120 recipes of all your favorite foods. Sonjuhi's students some have received prizes and applause at competitions for low calorie cooking, conducted by several slimming and health centers.

Under her own brand she markets only premium eggless cakes, desserts, mousses, cheesecakes etc. She has now introduced a new designer desserts studio called the 'Freedom Konditorei' to facilitate the customers to create and design their own cakes, desserts, puddings etc, and an array of the most infinite combination of dessert delicacies.

Sanjuli specializes in manufacturing only egg free premium quality products like Cakes, Desserts, Egg free Biscuits, Cookies, whole wheat cookies etc. These are premium quality products, which are prepared under hygienic conditions.