Syllabus

Certificate in Cooking and Baking

CCB-102	**Syllabus**	M.M - 100 Ext. - 70 Int. - 30 Pass - 40%
	Cakes, Pastries and Confectionery **SECTION A** Unit-1 Bakery Operations: Cakes and Pastries Unit-2 Core Techniques in Cake and Pastry Preparation Unit-3 Essential Skills in Cake and Pastry Production Unit-4 Practical Cake and Pastry Making	
	SECTION B Unit-5 Introduction to onfectionery Unit- 6 Chocolate and Sugar Work Unit- 7 Cake Decoration Techniques Unit- 8 Quality Control and Storage	