Syllabus

Certificate in Cooking and Baking

CCB-102	**Syllabus**	M.M - 100 Ext. - 70 Int. - 30 Pass - 40%
	Practical In Cake Decoration & Dessert Making SECTION A Unit-1 Preparation of buttercream and whipped cream Unit-2 Piping Skills (borders, flowers, and lettering) Unit-3 Fondant Work: Rolling, covering cakes Unit-4 Cake Finishing and Presentation	
	SECTION B Unit-5 Preparation of Basic Desserts Unit-6 Preparation of Indian Desserts Unit-7 Plated Desserts: restaurant-style desserts Unit-8 Chocolate and Garnishing Techniques	