Syllabus

Certificate in Cooking and Baking

CCB-101	**Syllabus**	M.M - 100 Ext. - 70 Int. - 30 Pass - 40%
	Fundamentals of Baking **SECTION A** Unit-1 Basics of Baking (Definition, scope, and importance) Unit-2 Ingredients Used in Baking Unit-3 Baking Equipment and Tools Unit-4 Principles of Baking	
	SECTION B Unit-5 Types of Dough and Batters Unit-6 Common Baking Products Unit-7 Baking Errors and Troubleshooting Unit-8 Applied Baking Techniques	