Syllabus

Certificate in Cooking and Baking

CCB-102	**Syllabus**	M.M - 100 Ext. - 70 Int. - 30 Pass - 40%
	Basic of Food Safety and Hygiene SECTION A Unit-1 Food Safety: Concept, importance, and scope Unit-2 Food Contamination: Types Unit-3 Food Safety Regulations and Standards Unit-4 Personal Hygiene and Safe Practices	
	SECTION B Unit-5 Food Storage and Preservation Unit- 6 Pest Control and Waste Management Unit- 7 Principles and application in food handling Unit- 8 Food Hygiene and Sanitation Practices	