

## **PRACTICAL (PREPARATION AND PRESENTATIONS)**

Total Marks: 100

Credit: 06

Pass Percentage: 40%

### **1. Cakes and Muffins**

(Millet cake, Plain cake, sponge cake, Banana cake, carrot cake, Dates and walnut cake, Caramel cake, Brownie, Marble Cake, Chocolate cake, Fruit cake, Almond cake, Cupcakes, Coconut castles)

### **2. Breads and Buns**

(Millet Bread (varieties), Pizza Base, Italian Bread, Garlic bread, Doughnuts, Fruit Buns, Pav, Burger Buns,)

### **3. Biscuits and Cookies**

(Millet cookies, Salty Biscuits, Coconut macaroons, Cocoa biscuits, whole wheat biscuits)

### **4. Pudding and Pies**

(Millet puddings (varieties) Trifle pudding, almond crunch pudding, Wooden log, Apple pie)