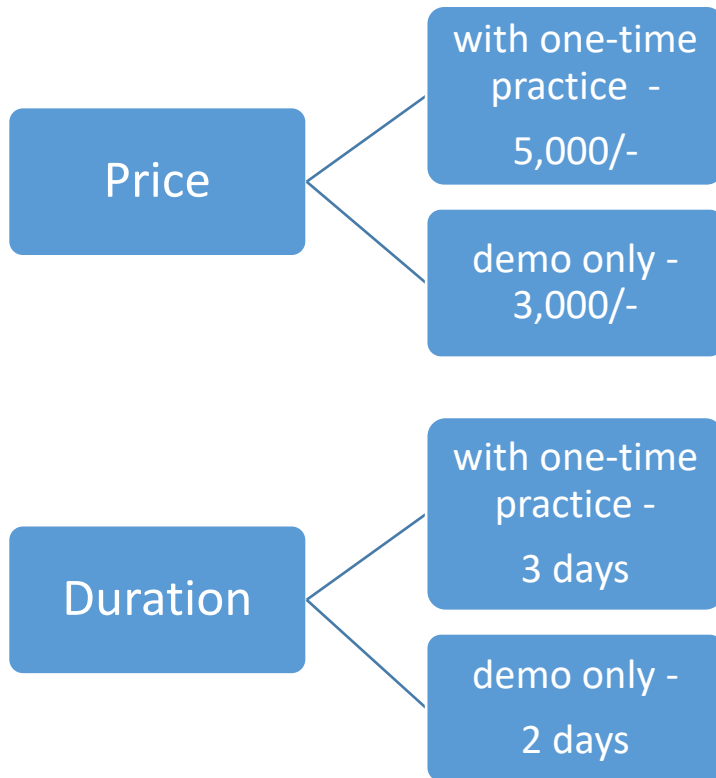
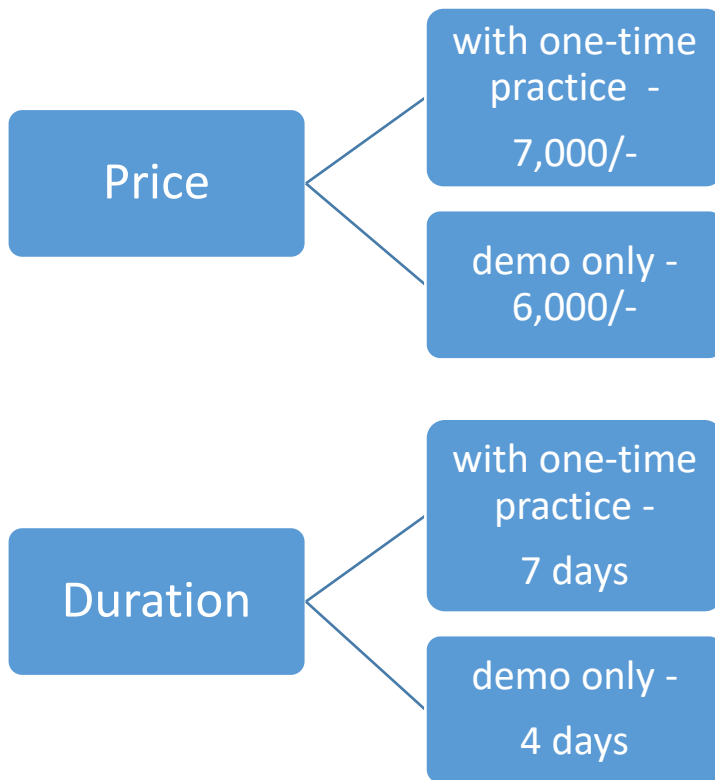


Basic Icing Course



- Cutting
- Layering
- Soaking
- Crums Coating
- Finishing

Advance Icing Course



- **Basic Icing Techniques**(Cutting, Layering, Soaking, Crums Coating, Finishing)
- **Cake Bases**
 1. Scratch Method
 2. Premix
- **Flavouring**
- **Uses of 3 types of Icing Nozzles**
- **Chocolate Technique / Fondant Technique**