

## **PARTY DESSERTS COURSE**

Part 1: Basic cake making

Part 2: Dressing of Dressing

Part 3: Presentation, preservation and Costing

### **BASIC CAKES**

1. Sponge cake
2. Chocolate Cake
3. Marble cake
4. Vanilla cake

### **DESSERT CAKES**

- Cream caramel
- Cheese cake
- Black Forest gateaux
- White Forest gateaux
- Jam and jelly trifle
- Apple tart
- Kiwi tartlets
- Exotic fruit tartlets
- Peach tartlets
- Apple crumble
- Pineapple upside down
- Carrot cake
- Fruit platter
- Red velvet
- Ginger cake
- Mocha chocolate

### **DRESSING AND PRESENTATION**

- Chocolate techniques.
- Cream techniques
- Plating, serving and presentation styles

**DURATION: 8 DAYS**

