



# MTAC

International Culinary School

Since 2012



# Maestro in Cake shaping



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## **Class 1** **Basic Sponges**



**Ganache**

**Pipad  
Ganache**

**Whipped  
Ganache**

## **Class 3** **Piping practice**



## **Class 2** **Creams and fillings**



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**Class 4**  
**Whip cream**  
**cake**



**Class 5**  
**Buttercream cake**



**Class 6**  
**Ganache Cake**



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**Class 7**  
**Classic cakes**



**Class 8**  
**Semi fondant cake**



**Class 9**  
**Full fondant cake**  
**(Day1)**





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**Class 10**  
**Full fondant cake**  
**(Day.2)**



**Class 11**  
**Tier fondant cake**  
**(Day.1)**



**Class 12**  
**Tier fondant cake**  
**(Day.2)**



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## **Class 13** **Food Costing**



## **Class 14** **Menu planning and budgeting**



## **Class 15** **Practical Examination (If Applicable)**



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## Contact us



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Instagram :-



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\* These images are for representation purpose only \*