



SAHA INTERNATIONAL CAMPUS
INSTITUTE FOR ACADAMIC & VOCATIONAL TRAINING



DIPLOMA IN **CAKE MAKING** *&* **DECORATING**

COURSE GUIDE - 2026



+94 719 744 744

info@sahaedu.com



COURSE DETAILS



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ITEMS	DETAILS
Course Title	Diploma in Cake Making & Decorating
Duration	75 Days
Course Contents	17 Contents
Delivery Mode	Online (Zoom) with Practical Sessions
Medium of Instruction	Tamil
Entry Requirement	No prior knowledge required.
Course Fee	Rs. 36,000 (Installment Fee) or Rs. 27,000 (One-shot Fee 25%)



COURSE CONTENTS



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1. Introduction
2. Butter Cake
3. Buttercream Icing
4. Chocolate cake
5. Chocolate Icing
6. Eggless Cake
7. Coffee Cake
8. Coffee Icing
9. Lava Cake
10. Fondant Icing
11. Parchment Icing
12. Arabian Dessert
13. Brownie with Ganache
14. Red Velvet Cake
15. Red Velvet Cake Icing
16. Date Cake
17. Business Management Fundamentals

LEARNING OUTCOMES



SAHA INTERNATIONAL CAMPUS
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1. Learn to make many different types of cakes.
2. Learn cake decorating and icing techniques.
3. Start your own business from home.
4. Get employment opportunities in the bakery and hotel sectors.
5. Earn extra income.
6. Get a recognized diploma certificate.
7. Gain business management knowledge.

COURSE INCLUSIONS



STUDY NOTES



RECORDED CLASSES



**LIFETIME GUIDANCE &
SUPPORT**



DIPLOMA CERTIFICATE