

Basics of Bakery and Confectionery (Cake Making and Quality Control)

Total Marks: 100

Credit: 06

Pass Percentage: 35%

SECTION – A

- 1. Different types of ovens and their uses, temperature guide**
- 2. Principles of Cake Making and role of ingredients in cake making**
- 3. Ingredients used in cake making**
 - i) Sugar
 - ii) Shortening
 - iii) Eggs
 - iv) Moisturising agents
 - v) Leavening agents
- 4. Characteristics of cakes**
 - i) Balancing cake formulas
 - ii) External and Internal characteristics
- 5. a) Cake making methods**
b) Cake faults and remedies

SECTION – B

- 1. Icings, toppings and its types**
 - i) Commonly used icings and toppings and its types
 - ii) Storage of confectionery products
- 2. Quality control and checks**
 - i) Raw material
 - ii) Finished product
- 3. Principles of Hygiene and sanitation (HACCP)**
- 4. Food Safety Standards Authority of India (FSSAI) and its regulations**