

## **GC-FP-05T Bakery and Confectionery**

**Total Marks: 100**

**External Marks: 70**

**Internal Marks: 30**

**Credits: 6**

**Pass Percentage: 40%**

Course content:

**Unit-I -Introduction to bakery and confectionery industry:** Importance of bakery and confectionery in food industry; Primary processing equipment's used in Bakery and confectionery; Flour Mill mixer, moulding machine, balance, packing machines,;Measuring glass, moulds, Knifes, extruder, oven.

**Unit II -Bakery Products:** Ingredients used in Bakery products; Types and quality of flour;Principles involved in bakery Products;Procedures of Different types of bakery products

**Unit III -Introduction to confectionary products:** Types of confectionary Products;Characteristics of confectionary Products;Ingredients used in confectionary Products.

**Unit-IV -Confectionary Products:** chocolate Processing;Boiled sweets;Gelatine sweet;Crystallized confectionery.

### **References:**

1. John Kingslee: A professional text bakery and confectionery, New Age International Publication.
2. NIIR Borad ; the complete technology book on bakery products
3. W.P Edwards: Science of Bakery Products.
4. Emmanuealobene : Chocolate Science and Technology