

## **GC-FP-06P Practical and Project**

Total Marks: 100  
External Marks: 70  
Internal Marks: 30  
Credits: 6  
Pass Percentage: 40%

### **Practical**

- 1) Introduction to Bakery and Confectionery Equipment
- 2) Determination of gluten content
- 3) Preparation of Bread
- 4) Preparation of Biscuit
- 5) Preparation of Cookies
- 6) Preparation of Cake
- 7) Preparation of Barfi
- 8) Preparation of Chikki
- 9) Preparation of Chocolate
- 10) Preparation of Boiled candy

### **Scheme of practical examination**

Internal Practical Examination 30 marks

- I) Preparation 25 marks
- II) Identification of bakery and confectionery equipment's 5 marks
- III) Submission of practical record book 5 marks
- IV) Viva – Voce 5 marks

### **References:**

- 1.Sivasankar B (2004) Food Processing and Preservation . PHI Learning Pvt. Ltd , New Delhi
- 2.Adams M R and Moss M O (2018) Food Microbiology . New Age International Private Limited , New Delhi
- 3.Kalila M and Sood S (1996) Food Preservation and processing Ist Edition Kalyani Publishers ,New Delhi .
- 4.Khader V (1999) Text Book on Food Storage and Preservation Ist Edition Kalyani Publishers ,New Delhi .
- 5.Nagi M and Bajaj S (1982) Home Preservation of Fruits and Vegetables . Centre for Communication and International Linkages , PAU , Ludhiana
- 6.JohnKingslee: A professional text bakery and confectionery, New Age, International Publication.
7. NIIR Borad ; the complete technology book on bakery products
8. W.P Edwards: Science of Bakery Products.
- 9.Emmanuelobene : Chocolate Science and Technology