

## CERTIFICATE COURSE IN BAKERY AND CONFECTIONERY

**SESSION (2023-24, 2024-25)**

### **OBJECTIVES**

1. To familiarize students with basics of bakery and confectionery.
2. To impart basic knowledge of quality control measures in bakery.
3. To equip students with necessary baking skills.

**Duration of the Course – 6 months**

**Eligibility – 10+2**

<b>S no.</b>	<b>Paper</b>	<b>Credits</b>	<b>Theory</b>	<b>Practical</b>	<b>Internal Assessments</b>	<b>Total Marks</b>
<b>1.</b>	Basics of Bakery and Confectionary (Bread Making – I)	06	70	-	30	100
<b>2.</b>	Basics of Bakery and Confectionary (Cake Making and Quality Control- II)	06	70		30	100
<b>3.</b>	Practical	06	-	70	30	100
	Total Marks					300

### **Instructions for the Paper Setter/Examiner**

1. The syllabus prescribed should be strictly adhered to
2. The questions paper will consist of three sections A, B and C. Section A and Section B will have three Questions from the respective sections of the syllabus and will carry 16 marks each. The candidate will attempt two questions from each sections A and B.
3. Section C will have 4 short Questions covering the entire syllabus. Each question will carry 4 marks. Section C is compulsory.
4. The duration of paper will be three hours.

### **Instructions for the Candidate**

1. Candidates are required to attempt any two questions from Section A and Section B of the question paper and Section C is compulsory.

**Basics of Bakery and Confectionery (Bread Making)**

Total Marks: 100

Credit: 06

Pass Percentage: 35%

**SECTION – A**

- 1. Introduction to Bakery and Confectionery with hierarchy and general layout.**
- 2. Introduction to equipment and utensils used in bakery and Confectionery**
- 3. Structure of wheat**
- 4. Types of Flours, constituents of flour and their uses in Bakery and Confectionery**
- 5. Bakery Terms**
- 6. Millets, flours and its uses in bakery and confectionery.**

**SECTION – B**

- 1. Raw material required for Bread making**
- 2. Selection, importance and function of the following:**
  - i) Flour
  - ii) Fat
  - iii) Sugar
  - iv) Eggs
  - v) Salt
  - vi) Milk
  - vii) Yeast
- 3. a) Different methods and Principles of Bread Making**  
**b) Faults in preparation of Breads and their remedies**

**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**

## **PRACTICAL (PREPARATION AND PRESENTATIONS)**

Total Marks: 100

Credit: 06

Pass Percentage: 40%

### **1. Cakes and Muffins**

(Millet cake, Plain cake, sponge cake, Banana cake, carrot cake, Dates and walnut cake, Caramel cake, Brownie, Marble Cake, Chocolate cake, Fruit cake, Almond cake, Cupcakes, Coconut castles)

### **2. Breads and Buns**

(Millet Bread (varieties), Pizza Base, Italian Bread, Garlic bread, Doughnuts, Fruit Buns, Pav, Burger Buns,)

### **3. Biscuits and Cookies**

(Millet cookies, Salty Biscuits, Coconut macaroons, Cocoa biscuits, whole wheat biscuits)

### **4. Pudding and Pies**

(Millet puddings (varieties) Trifle pudding, almond crunch pudding, Wooden log, Apple pie)