

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