

## Syllabus of 1<sup>st</sup> Semester

**Title of the course: Baking and Confectionary**

**Nature of the course: Skill enhancement Course**

**Course code: SEC141**

**End semester: 80 marks**

**In semester: 20 marks**

**Total credit : 03**

### **Course Objectives-**

- To impart basic knowledge of scope of bakery and confectionary, terminology used, and organization chart of bakery.
- To familiarize the students with different types of flours, their composition and functional properties.
- To analyse the role of various ingredients used in bread making and effect of processing conditions.
- To understand the working of various types of ovens, methods of making and characteristics of a good bread.

<b>UNITS</b>	<b>CONTENTS</b>	<b>L</b>	<b>T</b>	<b>P</b>
<b>I (10 MARKS)</b>	<b>INTRODUCTION</b> a. Introduction to Baking and confectionery b. Scope of Baking c. Terms used in Baking d. Weights and Measures	4	2	--
<b>II (10 MARKS)</b>	<b>Introduction to ingredients / Equipment</b> • Identification and uses of equipment – large, small and utilities • Ingredients – Types of flour, Sugar, Nuts and Dry fruits, Shortenings, leavening etc.	--	2	4
<b>III (20 MARKS)</b>	<b>Cake and pastry:</b> Cakes: Plain cake, Eggless cake, Chocolate cake, Carrot cake, Pineapple upside down cake,	2	2	12

	<b>Pumpkin cake, Fruit cake, cupcakes</b>  <b>Pastries: Puff Pastry &amp; flaky pastry, Short Crust Pastry</b> <b>Icings and toppings:</b>  <b>Fondant, Butter cream icing, Royal icing, Glace icing, cream cheese icing, frosting.</b>			
<b>IV</b>  <b>(20 MARKS)</b>	<b>Biscuits &amp; Cookies:</b>  <b>Biscuit: Plain, Sweet, Nankhatai, Coconut Biscuit, Peanut biscuit, melting moment</b> <b>Cookies: Butter cookies, Oatmeal Raisin cookies, Peanut butter cookies</b>	--	2	12
<b>V</b>  <b>(20 MARKS)</b>	<b>Bread and Pizza:</b> <b>a. Bread and Buns: Plain bread, Brown bread, Fruit bread,</b> <b>b. Pizza: Pizza base, Veg and Non veg pizza</b>	--	--	8
	<b>Total</b>	<b>6</b>	<b>8</b>	<b>36</b>

Where,  $L = \text{LECTURES}$ ,  $T = \text{TUTORIALS}$ ,  $P = \text{PRACTICALS}$

**MODES OF IN-SEMESTER ASSESSMENT: (20 MARKS)**

- **Visit to a bakery industry/unit** **10 marks**
- **ONE TEST** **5 marks**
- **Seminar/Assignment** **5 marks**

**Learner Outcomes**

- Familiarizing the students with different equipment and ingredients used in bakery unit and their functions.
- The students will be able to identify various bakery and confectionery products.
- The learners will develop fundamental baking techniques
- Work effectively as a member of a team and learn entrepreneurial skills for self reliance.

**Reading List**

- Gupta, Amit Kumar (2021) Textbook of Bakery and Confectionery, Daya Publishing House
- B.S. Khatkar (2011) Baking Science & Technology
- Emma Katie (2015) 1001 Best Baking Recipes of All Time
- Goldman Anna (2020) The Big book of Baking