

Certificate in Bakery and Confectionary

Sem-I

11 BAKERY

UNIT-1

Objective: The students will acquire in-depth knowledge about wheat flour and by-products of wheat.

- 1.1 Wheat, structure of wheat grain, types of wheat.
- 1.2 Milling of wheat and role of bran and germ.
- 1.3 Different types of flour.
- 1.4 Composition of flour, gluten.
- 1.5 Water absorption power of flour.
- 1.6 Ph value of flour

UNIT-2

Objective: The students will understand the different types of raw materials and their functions. Different methods of bread making.

- 2.1 Raw material required for bread making.

Flour, yeast, sugar, salt, water, milk, milk products, shortening and egg.

2.2 Different methods of bread making

Straight dough method, delayed salt method. No time dough method, Sponge and dough method.

- 2.3 Different process in bread making.

12 CONFECTIONARY

UNIT-1

Objective: To understand about the different types of raw materials and its functions in confectionery.

- 1.1 Cake making ingredients-Flour, sugar and egg
- 1.2 Fats and oils.
- 1.3 Moistening agent.
- 1.4 Leavening agent.

UNIT-2

Objective: The students will acquire knowledge about the different types of cake making methods, faults and remedies.

2.1 Cake making methods

Sugar-batter method, Flour-batter method, All in process, Blending method, Boiled method, Sugar water method.

2.2 Characteristics of cake

Internal-Volume, Colour of crust, Symmetry of form, Crust character, Bloom.
External- Grain, Crumb colour, Aroma, Taste, Texture, shelflife

2.3 Balancing of cake formula and oven temperature.

2.4 Cake faults and remedies.

UNIT-3

Objective: The students will gain knowledge about icings and hot and cold desserts.

3.1 Different types of icing and its uses in confectionery.

3.2 Flavour and food colour

3.3 Setting agent-Gelatine, pectin and agar-agar

3.4 Cocoa products and types of chocolate.

3.5 Hot and cold desserts-souffle, mousse and pudding.

UNIT-4

Objective: To understand about classification of pastries and its by products.

4.1 Pastry-Types of pastries, principles involved in pastry making.

4.2 Pastry faults and remedies.

UNIT-5

Objective: To understand about difference between cookies and biscuits.

5.1 Preparation of cookies and biscuits

5.2 Factors affecting the quality of cookies and biscuits

5.3 Cookies faults and causes.

15 BAKERY HYGIENE AND WORK SAFETY

Unit: I

Objective: After the completion of this unit, the student will know the methods of quality control and good storage methods.

QUALITY BAKERY GOODS

1. Quality control for raw materials, dough and finished products.
2. Storage methods for raw materials and finished products to avoid Bread diseases.

Unit: II

Objective: After the completion of this unit, the student will understand the food poisoning causes and the ways of their prevention.

FOOD SAFETY METHODS

1. Definition of food poisoning.
2. Food Infection and food Intoxication.
3. Food poisoning bacteria and their prevention.
4. Food safety methods. (HACCP, COSHH, Danger zone temp, cross contamination, colour coding)
5. General rules of sanitary food handling

Unit: III

PREMISES HYGIENE

1. Good structural details for a hygienic bakery. (Floors, Walls, Ceilings, Drainage, plumbing, lighting and ventilation)
2. Ill effects of Garbage and Eco-friendly methods of Garbage disposal.
3. Pest and diseases, pest control techniques.
4. Equipment Hygiene
 - 4.1 Definition of Disinfection, Sterilization and sanitation
 - 4.2 Cleaning methods for electrical, large and small equipment's.
5. Two and Three sink dish washing methods.

Unit: IV

Objective: After the completion of this unit, the student will understand the measures to be taken to maintain their personal safety.