

Bakery Technology Certificate Course

Teaching period: 2 theory / week

Teaching load: 30 (Theory: 12 & Practical: 18)

Credits: 2

Learning Objectives:

- To know about role, chemistry, manufacturing of various ingredients and products in bakery industry.
- To develop knowledge and skills in the preparation and storage of Bakery items

Learning outcome:

After learning these course students will be able to

- Exhibit a strong foundation of baking methodology.
- Demonstrate basic knowledge and skills for display pieces including bread and bread rolls, biscuits, cakes, pastries etc.
- Demonstrate working knowledge of the factors involved in setting up and operating a bakery unit.

Topic-1: Ingredients and Equipments.

Essential ingredients: Wheat flour, types of wheat flour and its functions. Sugar, fat, eggs. Yeast, salt, water, leavening agent etc.

Optional ingredients: Milk and milk products, Dry fruits and nuts, fresh fruits, flavours, chemicals, chocolates, cocoa powder, corn flour, mixed fruit jam, custard powder, Food colours, setting materials, etc.

Topic -2: Biscuits

Biscuits and cookies, Ingredients of biscuits and cookies. Principles involved in preparation of biscuits and cookies, methods of batter preparation, types of cookies.

Topic -3: Cakes.

Ingredients of cake and their role or functions, Functions of optional ingredients in cakes, balancing cake formula, characteristics of cake, cake and their causes, types of cakes.

Topic -4: Icing and Pastes.

Introduction to Icing and pastes, types of icings-butter cream, American butter cream, Swiss butter cream, French butter cream, Italian butter cream, Royal icing, Fondant icing, water icing or glaze icing. Almond paste or Marzipan, gum paste or pastillage, Decoration of cakes.

Topic-5: Pastry

Introduction to pastries, Types of pastries-Short crust pastry, Puff pastry, Flaky pastry, Danish pastry. Ingredients of each pastry type.

Topic -6: Bread and Bread rolls.

Introduction to bread and bread rolls, Ingredients of bread, Roll and functions of ingredients, types of breads, types of bread rolls.

Topic-7: Bakery Unit-Entrepreneurship development.

Business startup-Market survey, Land, Proper supply of water and electricity, Sufficient labour, Essential equipments, Supplementary equipments, Availability of raw materials, Licensing, Accounting procedure and Marketing.

