

To,
The Principal
T. C. College, Baramati

Subject: Report Submission of certificate course in Bakery and Confectionary Technology

Respected Sir,

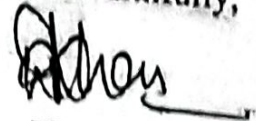
As per above cited subject, Department of food technology and Research had successfully completed the certificate course in Bakery and Confectionary Technology in term-I 2019-20. For this certificate course 30 students were admitted and 28 students had successfully completed the course.

Therefore I kindly request you to pay us 70% of collected fees.

Thanking You.

₹200/-

Yours Faithfully,



Head

D/o Food Tech and Research

Verified and
found correct
Ptsamf

Head
Department of Food
Technology and Research
Tuljaram Chaturchand College
Baramati

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.

Anekant Education Society's
Tuljaram Chaturchand College, Baramati
 Department of Food Technology and Research
Examination of Certificate course in Bakery and Confectionary
Technology

TE: 06/12/2019

Marks: 50

Exam No.	Name	Marks
7024	Idoshi Isha Jitendra	39
7261	Kulkarni Siddhi Shubhash	42
7265	Rajeshirke Shrusti Sandeep	43
7266	Lole Pratiksha Dinesh	43
7267	Inamdar Sharyu Vijay	40
7285	Patil Devashish Santosh kumar	41
7297	Nanaware Sapna Sanjay	39
7300	Kaldhone Shivtej Shatrughn	40
7306	Bhosale Prerna Manoj	40
7308	Mahajan Sakshi Santosh	39
7320	Kumbhar Amisha Appaso	41
7329	Jogalekar Smartha Dhananjay	38
7331	Nale Neha Rajaram	40
7343	Pawar Prajakta Nana	38
7345	Patil Pushpraj Dipak	43
7364	Mahamuni Shrikant Sanjay	39
7372	Maner Simran Rashid	41
7373	Karve Namrata Dipak	40
7376	Deshmukh Abhiraj Rupeshkumar	41
7401	Pawar Saurabh Sachin	39
7417	Avchar Sagar Nana	38
8235	Gaurav Utkarsh	Absent
8372	Jadhav Nikhil	Absent
8541	Bhoite Devaki Shahaji	40
8542	Sawant Ankita Somnath	41
10641	Dhole Shravani Chandrashekhar	44
10642	Kale Shrushti Sunil	42
10694	Jagdale Sakshi Sanjay	43
14569	Deshmane Gayatri Shivaji	42
14570	Deshmane Aaditi Ramchandra	41

Internal Examiner: Miss A. A. Zambre

External Examiner: Dr. W. A. Khan

Zambre
W.A. Khan

- 1) Total period in the term table
- 2) Class/Work
- 3) Test/Exam
- 4) Assignments
- 5) Name of the class

Class: Bakery Certificate course

Name of professor: Dr. W.A. Khan

Sl. No.	Date	Time	Topic	Remarks	Signature	Total Number of periods attended
1	13/01/16	09:00	21/01/16	23/01/16	24/01/16	05/16
2	13/01/16	10:00	21/01/16	23/01/16	24/01/16	05/16
3	13/01/16	11:00	21/01/16	23/01/16	24/01/16	05/16
4	13/01/16	12:00	21/01/16	23/01/16	24/01/16	05/16
5	13/01/16	13:00	21/01/16	23/01/16	24/01/16	05/16
6	13/01/16	14:00	21/01/16	23/01/16	24/01/16	05/16
7	13/01/16	15:00	21/01/16	23/01/16	24/01/16	05/16
8	13/01/16	16:00	21/01/16	23/01/16	24/01/16	05/16
9	13/01/16	17:00	21/01/16	23/01/16	24/01/16	05/16
10	13/01/16	18:00	21/01/16	23/01/16	24/01/16	05/16
11	13/01/16	19:00	21/01/16	23/01/16	24/01/16	05/16
12	13/01/16	20:00	21/01/16	23/01/16	24/01/16	05/16
13	13/01/16	21:00	21/01/16	23/01/16	24/01/16	05/16
14	13/01/16	22:00	21/01/16	23/01/16	24/01/16	05/16
15	13/01/16	23:00	21/01/16	23/01/16	24/01/16	05/16
16	13/01/16	24:00	21/01/16	23/01/16	24/01/16	05/16
17	13/01/16	25:00	21/01/16	23/01/16	24/01/16	05/16
18	13/01/16	26:00	21/01/16	23/01/16	24/01/16	05/16
19	13/01/16	27:00	21/01/16	23/01/16	24/01/16	05/16
20	13/01/16	28:00	21/01/16	23/01/16	24/01/16	05/16
21	13/01/16	29:00	21/01/16	23/01/16	24/01/16	05/16
22	13/01/16	30:00	21/01/16	23/01/16	24/01/16	05/16
23	13/01/16	31:00	21/01/16	23/01/16	24/01/16	05/16
24	13/01/16	32:00	21/01/16	23/01/16	24/01/16	05/16
25	13/01/16	33:00	21/01/16	23/01/16	24/01/16	05/16
26	13/01/16	34:00	21/01/16	23/01/16	24/01/16	05/16
27	13/01/16	35:00	21/01/16	23/01/16	24/01/16	05/16
28	13/01/16	36:00	21/01/16	23/01/16	24/01/16	05/16
29	13/01/16	37:00	21/01/16	23/01/16	24/01/16	05/16
30	13/01/16	38:00	21/01/16	23/01/16	24/01/16	05/16
31	13/01/16	39:00	21/01/16	23/01/16	24/01/16	05/16
32	13/01/16	40:00	21/01/16	23/01/16	24/01/16	05/16
33	13/01/16	41:00	21/01/16	23/01/16	24/01/16	05/16
34	13/01/16	42:00	21/01/16	23/01/16	24/01/16	05/16
35	13/01/16	43:00	21/01/16	23/01/16	24/01/16	05/16
36	13/01/16	44:00	21/01/16	23/01/16	24/01/16	05/16
37	13/01/16	45:00	21/01/16	23/01/16	24/01/16	05/16
38	13/01/16	46:00	21/01/16	23/01/16	24/01/16	05/16
39	13/01/16	47:00	21/01/16	23/01/16	24/01/16	05/16
40	13/01/16	48:00	21/01/16	23/01/16	24/01/16	05/16
41	13/01/16	49:00	21/01/16	23/01/16	24/01/16	05/16
42	13/01/16	50:00	21/01/16	23/01/16	24/01/16	05/16
43	13/01/16	51:00	21/01/16	23/01/16	24/01/16	05/16
44	13/01/16	52:00	21/01/16	23/01/16	24/01/16	05/16
45	13/01/16	53:00	21/01/16	23/01/16	24/01/16	05/16
46	13/01/16	54:00	21/01/16	23/01/16	24/01/16	05/16
47	13/01/16	55:00	21/01/16	23/01/16	24/01/16	05/16
48	13/01/16	56:00	21/01/16	23/01/16	24/01/16	05/16
49	13/01/16	57:00	21/01/16	23/01/16	24/01/16	05/16
50	13/01/16	58:00	21/01/16	23/01/16	24/01/16	05/16
51	13/01/16	59:00	21/01/16	23/01/16	24/01/16	05/16
52	13/01/16	60:00	21/01/16	23/01/16	24/01/16	05/16
53	13/01/16	61:00	21/01/16	23/01/16	24/01/16	05/16
54	13/01/16	62:00	21/01/16	23/01/16	24/01/16	05/16
55	13/01/16	63:00	21/01/16	23/01/16	24/01/16	05/16
56	13/01/16	64:00	21/01/16	23/01/16	24/01/16	05/16
57	13/01/16	65:00	21/01/16	23/01/16	24/01/16	05/16
58	13/01/16	66:00	21/01/16	23/01/16	24/01/16	05/16
59	13/01/16	67:00	21/01/16	23/01/16	24/01/16	05/16
60	13/01/16	68:00	21/01/16	23/01/16	24/01/16	05/16
61	13/01/16	69:00	21/01/16	23/01/16	24/01/16	05/16
62	13/01/16	70:00	21/01/16	23/01/16	24/01/16	05/16
63	13/01/16	71:00	21/01/16	23/01/16	24/01/16	05/16
64	13/01/16	72:00	21/01/16	23/01/16	24/01/16	05/16
65	13/01/16	73:00	21/01/16	23/01/16	24/01/16	05/16
66	13/01/16	74:00	21/01/16	23/01/16	24/01/16	05/16
67	13/01/16	75:00	21/01/16	23/01/16	24/01/16	05/16
68	13/01/16	76:00	21/01/16	23/01/16	24/01/16	05/16
69	13/01/16	77:00	21/01/16	23/01/16	24/01/16	05/16
70	13/01/16	78:00	21/01/16	23/01/16	24/01/16	05/16
71	13/01/16	79:00	21/01/16	23/01/16	24/01/16	05/16
72	13/01/16	80:00	21/01/16	23/01/16	24/01/16	05/16
73	13/01/16	81:00	21/01/16	23/01/16	24/01/16	05/16
74	13/01/16	82:00	21/01/16	23/01/16	24/01/16	05/16
75	13/01/16	83:00	21/01/16	23/01/16	24/01/16	05/16
76	13/01/16	84:00	21/01/16	23/01/16	24/01/16	05/16
77	13/01/16	85:00	21/01/16	23/01/16	24/01/16	05/16
78	13/01/16	86:00	21/01/16	23/01/16	24/01/16	05/16
79	13/01/16	87:00	21/01/16	23/01/16	24/01/16	05/16
80	13/01/16	88:00	21/01/16	23/01/16	24/01/16	05/16
81	13/01/16	89:00	21/01/16	23/01/16	24/01/16	05/16
82	13/01/16	90:00	21/01/16	23/01/16	24/01/16	05/16
83	13/01/16	91:00	21/01/16	23/01/16	24/01/16	05/16
84	13/01/16	92:00	21/01/16	23/01/16	24/01/16	05/16
85	13/01/16	93:00	21/01/16	23/01/16	24/01/16	05/16
86	13/01/16	94:00	21/01/16	23/01/16	24/01/16	05/16
87	13/01/16	95:00	21/01/16	23/01/16	24/01/16	05/16
88	13/01/16	96:00	21/01/16	23/01/16	24/01/16	05/16
89	13/01/16	97:00	21/01/16	23/01/16	24/01/16	05/16
90	13/01/16	98:00	21/01/16	23/01/16	24/01/16	05/16
91	13/01/16	99:00	21/01/16	23/01/16	24/01/16	05/16
92	13/01/16	100:00	21/01/16	23/01/16	24/01/16	05/16

- 1) Other
- 2) Total period not engaged
- 3) Total period engaged
- 4) Extra periods

Ankanti Education Society's
 Tuljaram Chaturvedi College, Barmanati 413102 (Dist-Pune)
 Attendance
 Certificate course in Bakery Technology
 Year 2019-20 Term-1

- Month:
- 1) Total period for per month
 - 2) Casual leave
 - 3) Sick leave
 - 4) Holidays
 - 5) Non teaching days

Enter the Roll Numbers in case of absence below for percent

Class: _____ Subject: _____

Name of professor: _____

Name of the student	Roll No.	Signature										Total Number of periods attended	
		13/10/19	14/10/19	20/10/19	21/10/19	22/10/19	23/10/19	29/10/19	01/11/19	03/11/19			
Idhuli Isha Jhimta	7104	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				
Kulrani Siddhi Shudhah	7101	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				
Rajashree Shirani Sandeepi	7105	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				
Leena Pratiksha Dinesh	7106	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				
Tranchar Shirani Viji	7107	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				
Prati Dhanashree Santosh Kumar	7205	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				
Naravate Sampada Kewari	7201	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				
Kalidhara Shantaji Shantapada	7100	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				
Etanade Prerna Mary	7106	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				
Kalyani Sushila Santosh	7108	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				
Kambhar Anuradha Anupama	7100	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				
Shantaram Shantaram Chintamani	7129	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				
Shriya Madhu Rajaram	7131	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				
Shriya Pratiksha Kishor	7143	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				
Shriya Pratiksha Kishor	7145	1 PM	1 PM	1 PM	12 Noon	1 PM	2.15 PM	2.15 PM	2.15 PM				

Signature

Signature



TULJARAM CHATURCHAND COLLEGE
ARTS, SCIENCE & COMMERCE, BARAMATI



NAAC Re-accredited 'A+' (CGPA 3.55) Grade, ISO 9001-2015 Certified College, Religious Minority Institute
 (Autonomous Institute)

Certificate

This is to certify that Mr./Miss. _____
 of Class : _____ Sem .: _____ Roll No.: _____ enrolled for the
 Certificate Course : _____ of _____
 _____ department and Completed the course successfully
 during _____ to _____ through evaluation and earn _____ credits.

[Signature]

Coordinator

[Signature]

Course Incharge

[Signature]

Principal