

1	Name of Syllabus	C.C. IN PREPARATION OF BAKERY PRODUCTS (401104)																																			
2	Max.Nos of Student	25 students.																																			
3	Duration	6 Month																																			
4	Type	Part Time																																			
5	Nos Of Days / Week	6 Days																																			
6	Nos Of Hours /Days	4 Hrs																																			
7	Space Required	Class Room = 200 Sq feet <u>Workshop = 400 Sq feet</u> TOTAL = 600 Sq feet																																			
8	Entry Qualification	7 th passed																																			
9	Objective Of Syllabus/ introduction	To develop competency in preparation of Bakery Products																																			
10	Employment Opportunity	Can get employment in bakery related establishment																																			
11	Teacher’s Qualification	Diploma or H.S.C. (Voc) in related field.																																			
12	Training System	Training System Per Week <table><tr><td>Theory</td><td>Practical</td><td>Total</td></tr><tr><td>6 Hours</td><td>18 Hours</td><td>24 Hours</td></tr></table>							Theory	Practical	Total	6 Hours	18 Hours	24 Hours																							
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13	Exam. System	<table><tr><td>Sr. No.</td><td>Paper Code</td><td>Name of Subject</td><td>TH/PR</td><td>Hours</td><td>Max. Marks</td><td>Min. Marks</td></tr><tr><td>1</td><td>40110411</td><td>Bakery Product</td><td>TH-I</td><td>3 hrs</td><td>100</td><td>35</td></tr><tr><td>2</td><td>40110421</td><td>Confectionery Product</td><td>PR- I</td><td>3 hrs</td><td>100</td><td>50</td></tr><tr><td>3</td><td>40110422</td><td>Different types of cakes & icing</td><td>PR-II</td><td>6 hrs</td><td>200</td><td>100</td></tr><tr><td></td><td></td><td>Total</td><td></td><td></td><td>400</td><td>185</td></tr></table>	Sr. No.	Paper Code	Name of Subject	TH/PR	Hours	Max. Marks	Min. Marks	1	40110411	Bakery Product	TH-I	3 hrs	100	35	2	40110421	Confectionery Product	PR- I	3 hrs	100	50	3	40110422	Different types of cakes & icing	PR-II	6 hrs	200	100			Total			400	185
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1	40110411	Bakery Product	TH-I	3 hrs	100	35																															
2	40110421	Confectionery Product	PR- I	3 hrs	100	50																															
3	40110422	Different types of cakes & icing	PR-II	6 hrs	200	100																															
		Total			400	185																															

PREPARATION OF BAKERY PRODUCTS

Sr.no	PRACTICALS - I Confectionery Product	THEORY - I Bakery Product
1	Use of tools and equipment needed for trade. Their safety precautions including hygiene.	Personal Hygiene safety precautions related to the practical use of equipments like oven humidifier cooking pans etc.
2	To prepare different types of bread by straight method eg. Sliced bread simple bread milk bread buns etc	Introduction to various types of bakery products types of bakery products eg. Bread cake biscuit pastries etc.
3	To prepare different types of bread by straight method eg. Pizzas, toasts etc.	Methods used for bread making eg. Sponge and dough method straight method, etc.
4	To prepare bread by using different methods eg. Delayed salt method fermented dough method etc.	Methods used for bread making eg. Ferment and dough method types of pizzas etc.
5	To prepare sponge cake chocolate cake etc by creaming method.	Ingredient and role of ingredients used for cake preparation eg. Flour sugar eggs shortening etc.
6	To prepare different types of cakes by creaming method eg. Orange cake banana cake etc.	Ingredients and role of ingredients used for cake preparation eg. Flavour colour, baking powders stabilizers etc.
7	To prepare types of cake by using different method eg. Single stage method blending methods etc.	Methods used for cake preparation eg single stage method two stage blending method etc.
8	To prepare different types of biscuits like nan katai marie glucose khari nice etc.	Methods used for cake preparation eg. Creaming method sugar and water method etc.
9	To prepare different types of other decorative bakery product like burger toast sandwich etc.	Ingredients and role of ingredients used for biscuit and cookies. Flour sugar shortening etc.
	PRACTICALS - II Different types of cakes & icing	Ingredients and role of ingredients used for biscuits and cookies. Eg. Leaving agents, bleaching agents, colouring matter etc.
10	To prepare types of other decorative bakery products like decorated cake s	Ingredients and role of ingredients used for bread making.
11	To prepare different types of flour confectionary	Ingredients and role of ingredients used for bread making
12	To prepare different types of chocolate confectionary .	Faults in bread and their remedies causes of faults.
13	To prepare different types of chocolate confectionary.	Fault in cakes and their remedies causes of faults.
14	To prepare different types of sugar confectionary	Methods used for preparation and causes of faults in the cakes.
15	To prepare different types of Indian confectionary	Introduction to various type of confectionary products like sugar flour Indian confectionary
16	To prepare different types of Indian confectionary.	Ingredients and role of ingredients used in confectionary eg types of sugar flour etc.
17	To prepare different types of Indian confectionary.	Ingredients and role of ingredients used in confectionary.
18	To prepare other confectionary like chewing gums etc.	Faults in confectionary and their remedies.
19	To prepare different types of pastries	Methods used for pastries like puff pastries flaky pastries etc.
20	To prepare different types of pastries.	Methods used for pastries like mixing all ingredients etc and their results.
21	To prepare types of ic-ing and cake dressing	Icing method for cakes and their used.

FOR THE TRADE OF WELDING AND JOINTING

Sr. No.	Item	Quantity
1	Weighing Balance (1pan) 1kg.	2 Nos.
2	Weighing Balance (1pan) 5kg	1 Nos.
3	Weighing Balance (mg to gm)	1 Nos.
4	Kneading table with marble tops (2'X2' X3')	10 Nos.
5	Humidifier (for fermentation of Bread)	1 Nos.
6	Moulds for breads & pizzas	10 Nos. each.
7	Moulds for cakes (different sizes & shape)	10 Nos.
8	Moulds for biscuits (different shape)	10 Nos.
9	Stainless steel vessels (2kg)	10 Nos.
10	stainless steel vessels (6kg)	10 Nos.
11	Stainless steel knives	20 Nos.
12	Rolling Pins	20 Nos.
13	Egg beater.	20 Nos.
14	Stainless steel plates	24 Nos.
15	Measuring spoons set.	20 Nos.
16	Measuring cup set.	20 Nos.
17	Measuring glass	20 Nos.
18	Wooden spatula	20 Nos.
19	Stainless steel spoons (different sizes)	24 Nos.
20	Sieves	20 Nos.
21	Mixer Electric	2 Nos.
22	Oven with thermosat. (100cmX 100 cm working space)	2 Nos.
23	Gas burriers with cylinder	10 Nos.
24	Sugar thermometer.	6 Nos.
25	Non-stick pans (1 litre to 2 litre capacity)	20 Nos.
26	Non-stick bowls	20 Nos.
27	Processing Tables with aluminium tops (3'X3'X5')	3 Nos.
28	Blender	4 Nos.
29	Moulds for confectionary (different sizes)	10 Nos.
30	Refrigerator (165 litre)	1 Nos.
31	Aluminium trays(10" X12")	20 Nos.
32	Sandashi (Stainless steel tongs)	20 Nos.
33	Aprons (white)	20 Nos.
34	Head caps(white)	20 Nos.
35	High stools	20 Nos.
36	Stainless steel buckets	8 Nos.
37	Stainless steel tank (20 litre)	2 Nos.
38	Enameled bowls	10 Nos.
39	Enameled trays	10 Nos.
40	Racks for displaying products	4 Nos.
41	Cupboard for storing raw materials	2 Nos.
42	Cupboard for keeping utensils an tools	4 Nos.
43	Wash basins (18"X21")	5 Nos.
44	Sink for washing utensils and tools (1 metre X 1metre)	1 Nos.
45	Gas lighter	6 Nos.
46	Fire Extinguisher	2 Nos.
47	Refractometer (28° to 58° B) (50° to 85° B)	2 Nos.
48	Bread slicer	1 Nos.

CONSUMABLE MATERIALS FOR BAKERY AND CONFECTIONARY

Sr. No.	Item
1	Wheat Flour
2	Whole wheat flour
3	Self raising flour
4	Sugar (crystallized)
5	Pulversied sugar
6	Pulversised sugar
7	Brown coloured sugar
8	Dalda
9	Margarine
10	Butter
11	Essence
12	Colour
13	Baking powder
14	Soda-bi-carbonate
15	Gelatin
16	Eggs
17	Fruits
18	Spices
19	Cocoa powder
20	Desiccated coconut
21	Drinking chocolate
22	Corn starch
23	Salt
24	Yeast
25	Liquid Glucose (36 to 42 DE)
26	Molasses
27	Milk
28	Milk powder
29	Soya lecithin
30	glycerol monostearate
31	Glucose syrup
32	Dark chocolate
33	Cheese
34	Vegetables
35	Rava
36	Milkmaid
37	Other types of flours
38	Dry fruits.
39	Coconut.
40	Muslin cloth.
