



M.M.E.S WOMEN'S ARTS AND SCIENCE COLLEGE
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VALUE ADDED COURSES

Course Name	CERTIFICATE IN BAKERY & CONFECTIONARY
Course Code	VABC27
Duration	30 HRS
Offered by	DEPARTMENT OF NUTRITION, FSM& DIETETICS

Course Objectives:

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1. Understand basic concepts of baking.
2. Discuss with the role of various major and minor ingredients in bakery products.
3. Explain baking process and operation.
4. Determine quality parameters of baking products.
5. Formulate the icing and pasturing preparation.

Course Outcome:

1. The student will be able to understand the basic ingredients and equipment used in bakery unit.
2. The student will be able to relate preparation techniques followed in cake preparation
3. The student will be able to apply knowledge on preparation of cookies and biscuits, able find out faults and remedies in cookies and biscuits preparation
4. The student will be able to do icing and pastries products

Syllabus

Unit - I

Introduction of bakery- definition, principles, types of baked and confectionary products. Major and minor equipment - required to start a small bakery unit. Oven & baking: knowledge and working of various types of oven. Hygiene and sanitation in baking establishment.

Unit - II

Principles and Methods involved in the preparation of Bread, faults and remedies. Major and minor ingredients - types, role in bakery.

Unit - III

Principles and Methods involved in the preparation of cake, types of cake. Faults and remedies in baked cakes. Types of icing and pastry making. Major and minor ingredients - types, role in bakery.

Unit - IV

Principles involved in cookies preparation, methods for mixing cookies, types, difference between biscuits and cookies, Faults and remedies in baked biscuits and cookies

Unit - V

Introduction to the confectionary work. Study of sugar boiled confectionery like amorphous confectionery & Crystalline Confectionary. Introduction to the basic tools used in the confectionary. Role of flour, sugar, shortening and egg. Knowledge of different sauces which are used in confectionery.

Practical:

- Breads
- cakes
- cookies
- chocolates & candies

Reference Book:

1. Wayne Gisslen, The Professional Baking, Sixth Edition, Publishers John Wiley & Sons (2012).
2. Pat Sinclair, Basic Baking, Publisher Agate (2006).
3. John Kingslee, Professional Text to Bakery and Confectionary, First Edition, NewAge International (P) Limited Publishers (2006).
4. Yogambal Ashokkumar, Theory of Bakery and Confectionery, Fifth Edition, PHILearning Private Limited, New Delhi (2009).
5. William C, Practical in baking, 2000
6. Kenneth J. Quail (1996). Arabic Bread production. American Association of Cerealchemists. St. Paul, Minnesota.
7. John Kingslee (2006). A professional text book to Bakery and Confectionary. NewAge International Pvt Limited Publisher, New Delhi.
8. Uttam K Singh (2011). Theory of Bakery and Confectionary An operational approach. Kanishka Publishers and Distributors, New Delhi.
9. Nicolello, I. and Foote, R (2000). Complete Confectionary Techniques. Hodder and Solution, London.
10. Bakers hand Book on practical Baking (2000). Published by U.S. Wheat Associates, New Delhi.
11. Dubey. S.C (2002). Basic Baking. Published by the society of Indian Bakers, New Delhi.