



Diploma in Bakery and Confectionery **(Offered in association with Advantage Foods Pvt. Ltd)**

ELIGIBILITY :	12 TH GRADE WITH ENGLISH AS A SUBJECT
DURATION:	6 MONTHS (3 MONTHS COLLEGE & 3 MONTH TRAINING)
TEACHING HOURS PER WEEK:	35 HOURS
INDUSTRIAL TRAINING:	3 MONTHS

TEACHING AND EXAMINATION SCHEME

NO	SUBJECT	HOURS PER WEEK	TERM MARKS
	THEORY		
1	BAKERY	3	100
2	CONFECTIONERY	3	100
3	FOOD SAFETY, HYGIENE & SANITATION	3	50
4	FOOD COSTING	3	50
	TOTAL	12	300
	PRACTICAL		
5	BAKERY	10	100
6	CONFECTIONERY	10	100
7	COMMUNICATION	2	
8	COMPUTER	1	
	TOTAL	23	200
	FINAL TOTAL	35	500

TERM MARKS COMPRISE 30% MID TERM & 70% END TERM EXAM MARKS.

NO	TOPIC	REQUIREMENT
1	ATTENDANCE REQUIRED ELIGIBLE FOR EXAM	75%
2	MINIMUM PASS MARK FOR EACH THEORY SUBJECT	40%
3	MINIMUM PASS MARK FOR EACH PRACTICAL SUBJECT	50%



BAKERY THEORY

Learning Objectives: Students will be able to

1. Explain the different ingredients used in bakery
2. Explain the different working temperatures for bakery products
3. Draw the organizational chart and kitchen hierarchy of bakery department
4. Define the bread faults and remedies of bakery products
5. Draw and explain the layout of a bakery
6. Write recipes of different breads, pastries and gateaux.
7. Explain the composition of wheat and wheat products
8. Yeast and its role in bakery
9. Explain the types of shortenings and its role in bakery

CONFECTIONERY

Learning objectives: students will be able to

1. Explain the different ingredients used in confectionery
2. Differentiate different cake mixing methods
3. Define and explain different pastries and derivatives
4. Operation of different types of oven
5. Define the internal and external characteristics of cakes
6. Describe the different cake faults and remedies
7. List down the steps in preparing cookies
8. Demonstrate working in chocolates.
9. Describe the different types of sugars and its substitutes
10. Role of gelling agents, stabilizers and preservatives in bakery and confectionery.
11. List the different types and quality of eggs and dairy products.

FOOD SAFETY, HYGIENE AND SANITATION

Learning objectives: students will be able to

1. Understand the importance of personal hygiene
2. Importance of hand washing
3. Practice food safety laws and standards
4. Analyse critical control points
5. Understand food microbiology, food contamination and spoilage
6. FIFO and food handling procedure



FOOD COSTING

Learning objectives: students will be able to

1. Know the different pricing methods and explain the different types of menu
2. Explain the importance of food costing and costing techniques
3. Develop standard recipes
4. Define and explain material costing
5. Explain in controlling food cost, labour cost, overheads, electricity cost etc.
6. Define yeild and its types
7. Calculate standard food cost and explain the techniques in portion cost

BAKERY PRACTICAL

Learning objectives: students will be able to

1. Identity and differentiate small and large equipments
2. Identify and check for quality of different types of ingredients used in bakery
3. Prepare yeast fermented products
4. Prepare flavoured breads
5. Prepare breakfast breads
6. Prepare laminated breads
7. Prepare european breads
8. Prepare pizza/burgers and sandwiches

CONFECTIONERY PRACTICALS

Learning objectives: students will be able to

1. Indentity and check quality of different type of ingredients used in confectionery
2. Indentify differntiate small and large equipments used in confectionery
3. Prepare basic sponges
4. Prepare different cookies and biscuits
5. Prepare different basic pastries and its derivatives
6. Prepare international cakes/puddings/mousse
7. Prepare icecreams
8. Ability to work with chocolates.

Programme Fees: Rs.40000