

1. Introduction to Baker & confectioner industry.
2. An orientation programme on the course and related job Career opportunities in Bakery & Confectionery.
3. Organizational hierarchy of Baker & Confectioner Department.
4. Attributes of Baker & Confectioner services personnel.
5. Duties and responsibilities of Baker & Confectioner service Personnel.
6. Constituents of flour, PH value of flour, Water absorption power of flour, Gluten formation, Capacity of flour, Grade by flour.
7. Milling of wheat a role of bran and germs.
8. Classification of Raw material seasoning & flavouring agents. • Basic Principle of food storage according to type
9. flavouring agents of commodities.
10. Different cereal & flour for the bakery products
11. Quality of flour • **Starch:**
  - a. -Availability of starch in different cereals.
  - b. -Uses of starch, Extraction of starch, Different products of grain starch.
12. Calculation:
  - a. -Simple table, Weight & measures,
  - b. -Measurements of liquid, Different measures used in the bakery & confectionary.
13. - Aims and objective of baking food.
  - a. -Raw material required for Bread making.
  - b. -Role of flour, Water, Yeast, Salt, Sugar, Milk & fats.
14. Bread:-
  - a. -Principals involved for bread preparation
  - b. -Different types of breads and their properties, ingredients used.
15. -Method of Bread Making. Straight dough method, No- time dough method, Sponge and dough method.
16. -Factors affecting the quality of the bread.
17. -Characteristic of Good Bread: -
  - External Characteristics
  - Internal Characteristics
18. -Bread diseases: -
19. -Rope and Mould causes & its prevention.
20. -Staling of bread
21. -Bread Improvers, Improving physical quality.
22. First-aid for cuts/ burns and its importance.

23. Fire hazards, contents of first aid.
24. Personal safety and industrial safety.
25. Personal hygiene & Care of Skin, Hand, Feet, Food handlers. Hygienic protective clothing.
26. Grooming and Etiquettes. Working area hygiene and its importance.
27. Preparedness for emergency situations.
28. Waste management
29. Structure of wheat grain.
30. Different types of flour available.
31. **Oven Baking:** -
  - a. Elementary Knowledge of oven
  - b. Types of oven
32. Temperature Chart
33. Bakery Lay-out:
34. The required approval for setting up a bakery.
35. Government Procedures & e-bylaws.
36. Selection of Site.
37. Selection of equipment.
38. Quality Control of raw material.
39. Quality Control of finished product.
40. **Cakes:**
  - a. -Methods for the production of cakes.
  - b. -Raw Material required for cake Making.
  - c. -Role of ingredients like flour, sugar, shortening and egg for cake production.
  - d. -Machinery involved in cake production.
  - e. -Types of icings.
41. Introduction to various icing equipment:
  - a. -Piping bags
  - b. -Nozzles
  - c. -Platte knife
  - d. -Different types of designing cutters.
42. Cake making method:
  - a. -Sugar Batter Process, Flour batter Process, Genoese Method, Blending and Rubbing Method. Correct temperatures for baking various varieties of cake.
  - b. -Factors affecting the quality of cake.
  - c. -Characteristic of Cakes- Internal & External.
  - d. -Balancing of Cake Formula. Cake faults and their remedies.
43. Knowledge of Genoese making.
44. Correct temperature and time.
45. Proper knowledge of equipment.
46. Faults in pastry making Internal & external.

47. Cookies & biscuits:-

- a. -Preparation of cookies and Biscuits.
- b. -Factors affecting the quality of Biscuits & cookies. -Raw material required for cookies making.

48. Faults – Internal & External causes of cookies & Biscuits making & their remedies

