

SYLLABUS FOR BAKING AND CONFECTIONERY INSTRUCTOR

- Introduction to Baker & confectioner industry.
- An orientation programme on the course and related job Career opportunities in Bakery & Confectionery.
- Organizational hierarchy of Baker & Confectioner Department.
- Attributes of Baker & Confectioner services personnel.
- Duties and responsibilities of Baker & Confectioner Service Personnel.
- Constituents of flour, PH value of flour, Water absorption power of flour, Gluten formation, Capacity of flour, Grade by flour.
- Milling of wheat a role of bran and germs.
- Classification of Raw material seasoning & flavouring agents. • Basic Principle of food storage according to type
- flavouring agents of commodities.
- Different cereal & flour for the bakery products
- Quality of flour • **Starch:**
 - Availability of starch in different cereals.
 - Uses of starch, Extraction of starch, Different products of grain starch.
- Calculation:
 - Simple table, Weight & measures,
 - Measurements of liquid, Different measures used in the bakery & confectionary.
- Aims and objective of baking food.
 - Raw material required for Bread making.
 - Role of flour, Water, Yeast, Salt, Sugar, Milk & fats.
- Bread:-
 - Principals involved for bread preparation
 - Different types of breads and their properties, ingredients used.
 - Method of Bread Making. Straight dough method, No- time dough method, Sponge and dough method.
 - Factors affecting the quality of the bread.
 - Characteristic of Good Bread:
 - External Characteristics
 - Internal Characteristics
 - Bread diseases: -
 - Rope and Mould causes & its prevention.
 - Staling of bread
 - Bread Improvers, Improving physical quality.
- First-aid for cuts/ burns and its importance.
- Fire hazards, contents of first aid.
- Personal safety and industrial safety.
- Personal hygiene& Care of Skin, Hand, Feet, Food handlers. Hygienic protective clothing.
- Grooming and Etiquettes. Working area hygiene and its importance.
- Preparedness for emergency situations.

- Waste management
- Structure of wheat grain.
- Different types of flour available.
- **Oven Baking:** -
 - Elementary Knowledge of oven
 - Types of oven
- Temperature Chart
- Bakery Lay-out:
- The required approval for setting up a bakery.
- Government Procedures & e-bylaws.
- Selection of Site.
- Selection of equipment.
- Quality Control of raw material.
- Quality Control of finished product.
- **Cakes:**
 - Methods for the production of cakes.
 - Raw Material required for cake Making.
 - Role of ingredients like flour, sugar, shortening and egg for cake production.
 - Machinery involved in cake production.
 - Types of icings.
- Introduction to various icing equipment:
 - Piping bags
 - Nozzles
 - Platte knife
 - Different types of designing cutters.
- Cake making method:
 - Sugar Batter Process, Flour batter Process, Genoese Method, Blending and Rubbing Method. Correct temperatures for baking various varieties of cake.
 - Factors affecting the quality of cake.
 - Characteristic of Cakes- Internal & External.
 - Balancing of Cake Formula. Cake faults and their remedies.
- Knowledge of Genoese making.
- Correct temperature and time.
- Proper knowledge of equipment.
- Faults in pastry making Internal & external.
- Cookies & biscuits:-
 - Preparation of cookies and Biscuits.
 - Factors affecting the quality of Biscuits & cookies. -Raw material required for cookies making.
- Faults – Internal & External causes of cookies & Biscuits making & their remedies