

Syllabus

Sub . Bakery and Confectionery

1- Introduction to Bakery & Confectionery

- Scope
- Bakery and Confectionery Terms
- Organization Chart of Bakery and Confectionery

2- Wheat and flour

- Structure of Wheat grain
- Milling of Wheat
- Different types of flour used in bakery

3- Breads

- Role of different ingredients
- Methods of bread making
- Characteristics of a good bread
- Bread faults and their remedies
- Yeast and its role in bread making

4- Basic Pastries

- Types
- Preparation of different types
- Different pastry products

5- Cakes

- Ingredients and their role
- Cake Making methods
- Types of cakes



6- Types of oven, other equipments & tools

7- Types of Icings

8- Sugar

- Types
- Different stages of cooking sugar
- Role of sugar in bakery and confectionery

9- Desserts

- Hot desserts
- Cold desserts
- Frozen desserts

10- Cookies and Biscuits

- Types
- Preparation and Cooking of Biscuits

11- Principles of Baking

- Operating ovens
- Bench operations
- Baking Temperatures of Breads, Pastries and Cakes
- Energy Conservation

12- Chocolate

- Production
- Tempering
- Cocoa by products

13- Eggs and dairy products

- Types





- Importance in baking products
- Purchasing and storage.

14- Leavening Agents

- Classification
- Biological- Yeast
- Chemical
- Mechanical
- Examples of leavened products

15- Shortenings

- Meaning
- Types
- Role in bakery and confectionery

16- Hazard Analysis Critical Control Point

- Introduction
- Principles of HACCP

17- Hygiene

- Meaning and Importance
- Pest Control
- Garbage Disposal
- Personnel Hygiene: Grooming standards and clothing