

**BAKERY AND CONFECTIONERY:****(4 CREDITS)****(60 hours)****Objective:**

To use the basic knowledge of breads, cakes, pastries and desserts to organize and set up a professional bakery, and organise bakery production.

**Skills:** At the end of the course, the student will have the ability to demonstrate the use of baking techniques in the preparation of selected bakery items, within a given time frame, and also plan the staff and equipment requirements of a bakery.

**Content**

1. Introduction to Bakery, Organisation of a Professional Bakery, Origins of baking, Hygiene in the bakery ,bakery hand tools and equipments, baking ingredients and their functions,steps in bread making,bread making methods-when to use a particular method, fault identification in breads.
2. Bread variations in different countries, usage of basic sponges in making cakes
3. Types of pastries-Short crust pastry, Sweet dough laminated pastries techniques involved in making pastries.
4. Components of a cake and their importance
5. Techniques used in making cakes and pastries including fault identification
6. Icings , fillings used for cakes
7. Fault identification in cakes
8. Chocolate as an ingredient in cakes and desserts – types and techniques
9. Hot, Cold desserts,Puddings, soufflés, tarts and pies, pancakes, crepes,fruit based, custard and cream based desserts.

**Pedagogy**

The systems thinking will be developed through lectures, tutorials, field work, outreach activities, project work, term papers, assignments, presentations, self-study, Demonstrations and practice sessions. Sessions will be interactive in nature to enable peer group learning.

**Suggested Reading:**

- 1.Food Production Operations Parvinder Bali (Oxford )
- 2.International cuisine and Food Production Management, P. Bali, Oxford.
3. Thangam E. Philip, Modern cookery, Vol.2

**FRONT OFFICE OPERATION 1****(4 Credits)****(60 hours)**