

GUJARAT TECHNOLOGICAL UNIVERSITY

DIPLOMA PROGRAMME IN HOME SCIENCE

Semester: 4

Subject Name **BAKERY AND CONFECTIONERY**

Sr.No	Course content
1.	COOKING METHOD 1.1 Baking – a method of cooking 1.2 Utensils & Instruments needed. 1.3. Kinds of oven and their use. Use full Hints.
2.	PREPARATION OF BAKERY ITEMS : 2.1 Cakes. 2.2 Biscuits basic and variety. 2.3 Hot Pudding 2.4 Decorative bakery cooking 2.5 Bread – Fermentation –Yeast. (fresh and dry) Methods of making yeast.
3.	Baking Powder
4.	Measuring equipments used for liquids & solids.
5.	Cookery Terms.
6.	Raising agents : Chemical, Baking powder, Soda, Cream of Tarts, Natural air, Yeast.
7.	Preparation of Confectionary Items Chocolates & Toffees
8.	Cake decoration.
9.	Hygiene and safety.
10.	Marketing
11.	Bakery unit Planning.

LABORATORY EXPERIENCES :

1. Simple Cake
2. Egg Cake
3. Biscuits – simple and variety
4. Chocolates
5. Hot Pudding
6. Bread
7. Cake Decoration
8. Chocolates
9. Jellie Toffee
10. Milk Chocolate
11. Fruit Chocolate.

TERM WORK :

Preparation of journal for submission. Visit to bakery and confectionary manufacturing unit.

REFERENCES BOOKS :

1. Your Food Padma M. R. Manal Pub. Tata Sons Limited By Pub. Ltd., Bombay
2. Low Cost Nutrition ICMR Hyderabad. Suppliments