

# **BAKERY**

**Course Code: HTC B004**

**Total Session: 45 Hrs**

## **Objective:**

Students of all age groups and backgrounds can learn the art of professional baking. This course benefits everyone from school children to working professionals; and the unemployed youths. Art of baking includes techniques and right tips for Baking breads to cookies, creating various cakes and Pastries and other snacks . This course will make you ready to start your career in the field of bakery ,one can join the industry in an entry level or can start home bakery. Own a Highly Profitable Successful, Easy to Run Franchise with a low investment.

### **Unit I: Introduction (4 Session)**

- Scope of Bakery & Confectionery
- Organization chart of Bakery

### **Unit II: Wheat and Flour (4 Session)**

- Different types of flours available
- Constituents of flours
- pH Value of flour
- Water absorption power of flour
- Gluten, diastatic capacity of flour
- Grade of flour.
- Temperature/ Weight conversions
- 1 unit; °F/ °C /gms / lb serving size

### **Unit III: Raw material required for bread making (4Session)**

- Role of flour, water, yeast, salt - Sugar, milk and fats

### **Unit IV: BAKERY TREM (3 Session)**

.

### **Unit V: Yeast (3 Session)**

- An elementary knowledge of Baker's yeast
- Effect of over and under fermentation and under proofing of dough and other fermented goods.

### **Unit VI: Bread improvers-improving physical quality (4 Session)**

**Unit VII: Oven & Baking (4 session)**

- Knowledge and working of various types of oven
- Baking temperatures for bread confectionery goods.

**Unit VIII : Methods of bread making (4 Session)**

- Straight dough method
- Delayed salt method
- No time dough method
- Sponge and dough method

**Unit IX: Ingredient used in Cake Making Types & Varieties (3 Session)**

- Flour
- Sugar
- Shortening – Fats and oil
- Egg
- Moistening agent
- Leavening Agents

**Unit X : Cake Making Methods (4session)**

- Sugar butter process
- Flour butter process
- Genoise method
- Blending and rubbing method

**Unit XI: Basic Pastries Pastry making, principles & derivatives ( 3Session)**

**Unit XII: Choclates (2Session)**

- Identify different forms in which coco and chocolate are available
- Explain the process of chocolate tempering
- Chocolate designs, garnishes and presentations

**Unit XIII : Bakery layout (3 Session)**

- The required approvals for setting up of a Bakery
- Government procedure and Bye-laws Selection of site
- Selection of equipment
- Layout design
- Electricity