

Vishnu Waman Thakur Charitable Trust's  
Bhaskar Waman Thakur College of Science,  
Yashvant Keshav Patil College of Commerce,  
Vidhya Dayanand Patil College of Arts,  
(VIVA College)



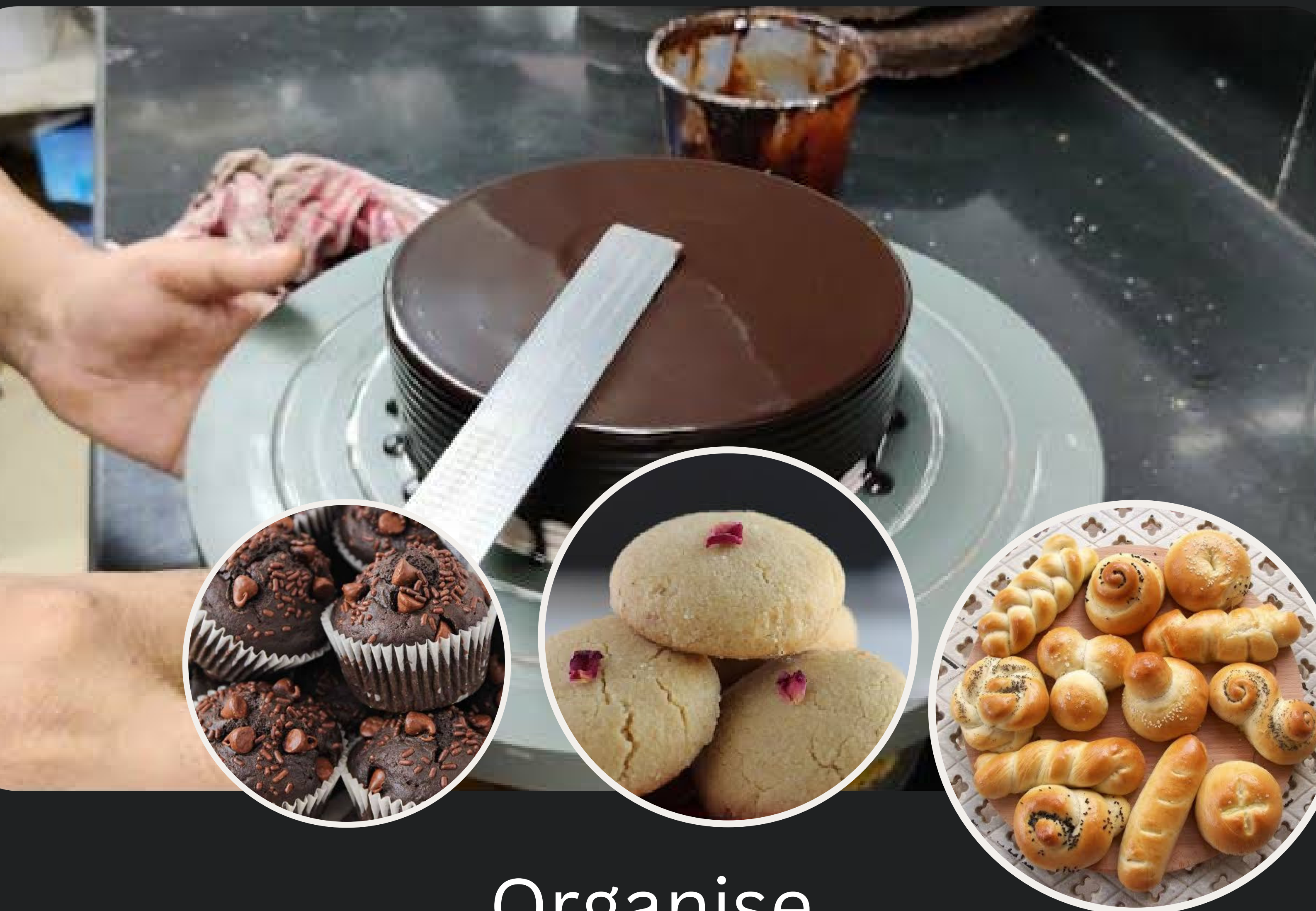
Basics of  
Bakery and  
Confectionery  
(CC-BBC)



**VISHNU WAMAN THAKUR CHARITABLE TRUST'S  
BASKAR WAMAN THAKUR COLLEGE OF SCIENCE  
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# **VIVA COLLEGE**

## **DEPARTMENT OF HOTEL AND TOURISM MANAGEMENT**



**Organise**

**Basics of Bakery and Confectionery**

**04th January 2024**



## BASICS OF BAKERY AND CONFECTIONERY CERTIFICATE COURSE

Sr. No	Particulars	
1.	Department	<b>Dept.of Hotel and Tourism Management</b>
2.	Name of the Course	Course Title: <b>Basics of Bakery and Confectionery</b>
3.	Course Code	<b>CC-BBC</b>
4.	Duration	<b>30 Hours, 8 Weeks</b>
5.	Date of Commencement	<b>February 2024</b>
6.	Curriculum / Syllabuscopy of the course	Detailed syllabus attached herewith
7.	Committee (BoS) forframing of syllabus	1. Chairman: Dr. Deepa Verma 2. Coordinator: Mr. Vaibhav Patil (HOD- HM and Subject expert) 3. Coordinator: Mr. Sagar Vaze (Subject expert) 4. Member: Mr. Siddhesh Wadkar (Subject expert)
8.	Mode of Delivery of theCurriculum	Offline- Face to Face
9.	Course Overview	This certificate course is designed for enthusiasts to develop a keen interest in Bakery and Confectionery and to enable students to experiment, innovate and progressively produce a variety of preparation / dishes.
10.	Outcomes of the program	The participant will be able to 1. Inculcate a right attitude and the required basic knowledge and technical skills in the Bakery and Confectionery department. 2. Demonstrate the ability to produce high-quality Bakery & confectionery products using a variety of ingredients. 3. Present dishes in artistic manner which is followed in the hospitality industry.

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11.	Assessment	<p><b>Practical Assessments:</b> Participants will be evaluated based on prepared bakery and patisserie products. Participant need to collect indents, prepare and present the dishes in the menu within stipulated time.</p> <p>Cleaning and securing equipments and working area is also to be done within stipulated time creation, and presentation of dishes.</p> <p><b>Written Assignments:</b> MCQ/Concept map/Short essays on key concepts, ingredients, and techniques covered during the course.</p>
12.	Certification	Upon successful completion of the course, participants will receive a certificate in "Basic of Bakery and Confectionery."
13.	Prerequisites	No prior experience is required. Enthusiasm and a passion for the craft are highly encouraged.
14.	Caution/ Safety note	Participants must be wearing personal protective wear while doing the practicals.

Name & Signature of Course Coordinator

Name & Signature of HOD/ Coordinator



## Certificate Course

**Course Name: - Bakery and Confectionery**

### Syllabus

**Module 1** **2 lectures + 8 hours Lab**

**Week 1-2: Introduction to Bread making**

- Principles of Bread Making
- Role of Each Ingredient
- Simple Yeast Bread
- Baking Temperature & its Importance

**Hands-on:** Bread roll, Bread Loaf, Baguette & Focaccia bread

**Module 2** **1 lectures + 4 hours Lab**

**Week 3-4: Introduction to Cookies**

- Types of Cookies
- Methods of Preparation
- Cookies characteristics & faults
- Traditional cookies

**Hands-on:** Nankhatai, Butter cookies

**Module 3** **2 lectures + 8 hours Lab**

**Week 5-6: Introduction to Cakes**

- Types of Cakes
- Cake making methods
- Golden rules for recipe balance
- Judging cakes
- Cakes faults

**Hands-on:** Sponge cake, Cupcakes, Chocolate muffins, Bakewell tarts

**Module 4** **1 lectures + 4 hours Lab**

**Week 7-8: Introduction to Icing**

- Varieties of Icing with their use
- Buttercream icing, Foam icing

**Hands-on:** Truffle icing, Whipped cream.

**Final Project:** Preparing and Presenting a Bakery & Confectionery product.

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**Textbooks/Reference books: -**

1. Wayne Gisselen - Professional Baking – 2nd – 1994
2. Martha Day – Baking – Lorenz Books – 1999
3. J. C. Dubey - Basic Bakery - 1st – 1992

Name & Signature of Course Coordinator

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