



## Bakery and Confectionery (Code 256)

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### Introduction

It is a great delight to be able to bake delicious cakes and pastries. All it needs is a bit of skill and training to be able to do this. Baking is an art which does not need a lot of heavy infrastructure and one can easily start earning with a small unit at home.

### Objectives

After going through this course, the students will be able to:  
develop skill in various baking procedures;  
know various kinds of ingredients used in baking;  
have working knowledge of equipments needed for baking;  
start a small bakery unit at home.

### Job Oppurtunities

Self employment : set up a bakery at home  
Wage employment : as a worker / baker in a bakery.

### Course Duration

One Year. The credit now be transfered as against any one academic course.

### Scheme of Study

Theory - 40%, Practical - 60%

### Entry Qualification

Education : VIIIth class pass / self certificate  
Age : 15 years

### Scheme of Evaluation

Internal assessment: NA  
External examination: Total marks - 100

### Passing Criteria

Combined pass in Theory and Practical (33%). If candidate fails in Theory but passes in practical, the pass credit of practical will be accumulated.

### Syllabus

## 1. **Ingredients**

- Classification-perishables, Market survey of equipment & Equipments Non perishables, Semi-persishable.
- Selection, storage (hygiene) use
- Equipment

## 2. **Biscuits**

- Classification Baking various types of biscuits.
- Basic procedure in production.
- Types of biscuits: Salted, Ice-Box, Piping, Rolling, Macaroons, Tarts,

## 3. **Cakes**

- Classification Baking cakes.
- Basic procedure - useful tips.
- Faults in baking cakes - identification and rectification.
- Decorative, Non-decorative.

## 4. **Icing**

- Classification Preparing and applying various types of Icing.
- Basic Procedure.
- Tools and Equipments.

## 5. **Pastries**

- Flaky and Puff Preparing various mixtures,types of pastes and mixtures.
- Items
  - Patties, Vol-au-vont
  - Khara Biscuits, Cheese straws
- Choux
  - Eclairs, Cream Rolls
  - Profit Rolls

## 6. **Breads**

- Classification Baking danion pastry breads, Bread Rolls
- Basic Procedures
- Variations of Bread

## 7. **Danish**

- Classification Banking danish pastry Crossont: and croissants
- Basic Procedures
  - Danish; Cinnamon
  - Croissant

## 8. **Accounting Procedures**

- Purchasing and sales Maintaining accounts procedure in a unit
- Maintenance of accounts
  - journal, leadzer
  - subsidiary books
  - final accounts etc.
- Calculation of
  - selling & cost price, calculating selling price, gross profit, net profit.
  - gross & net profit
  - taxes, debit notes preparing a simple
  - preparing invoices statement of account.

