



CHENNAIS AMIRTA
INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT

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INSTITUTE OF HOTEL MANAGEMENT
CHENNAI**



BHARAT SEVAK SAMAJ
1 - YEARDIPLOMA

BAKERY & CONFECTIONERY
SYLLABUS BOOK

1st Semester

Subject Code	Name of the Subject	Total
HMTS011-01	COMMUNICATIVE ENGLISH & COMPUTER FUNDAMENTALS	100
HMTS011-03	BAKERY & CONFECTIONERY PRODUCTION	100
HMTS011-04	FOOD SCIENCE & NUTRITION	100
PRACTICALS		100
HMTS011-05	COMMUNICATIVE ENGLISH & COMPUTER FUNDAMENTALS	
HMTS011-07	BAKERY & CONFECTIONERY PRODUCTION	100
HMTS011-08	FOOD SCIENCE & NUTRITION	100
TOTAL MARKS		600

2nd Semester

Subject Code	Name of the Subject	Total
	PROJECT	100
	VIVA	100

**BSS 1 YEAR SEMESTER-I
COMMUNICATIVE ENGLISH**

Unit I - COMMUNICATION

- What is communication
- Communication Channel
- Types of communication
- Barriers to communication

Unit II - GRAMMAR

- Tense
- 'Wh' question
- Auxiliary verb questions

Unit III - LETTER WRITING & RESUME

- Leave letter
- Job application letter
- Resume

Unit IV - Conversation

Unit V - Interview skills (Practical)

- ✓ Question bank
- ✓ Sample question paper – 35 marks

Blue print

- I. Choose the correct answer (10 x 1 = 10)
- II. Prepare the conversation for the given context (1 x 5 = 5)
- III. Draft a letter (1 x 10 = 10)
- IV. Resume (1 x 10 = 10)

BSS 1 YEAR SEMESTER-I
Q's COMPUTER FUNDAMENTALS

UNIT - 1

- Introduction of Computer
- History of Computer
- Generation of Computers
- Types of Computer
- The Parts of Computer

UNIT - 2

- Input Devices
- Output Devices
- Keyboard
- Short Cut Keys

UNIT - 3

- Introduction of Ms Office
- Ms Word
- Ms Excel
- Ms Power Point

UNIT - 4

- Introduction of Software & Hardware
- Difference between Software & Hardware
- Computer Terminology
- Classification of Software

UNIT - 5

- Introduction of Photoshop
- Usage of Photoshop
- Photoshop tools
- Introduction of Internet
- Scope of Internet
- Usage of Internet
- E-Mail
- Social Network

BSS 1 YEARS SEMESTER - I
FOOD SCIENCE & NUTRITION

UNIT- 1

INTRODUCTION

Introduction to nutrition – functions of foods to man – Nutrients – Classification of nutrients- balanced diet.

UNIT - 2

CARBOHYDRATES

Carbohydrates – composition – classification- functions – deficiency- food sources.

UNIT - 3

PROTEIN

Protein– composition – classification- functions – deficiency – food sources.

UNIT - 4

FAT

Fat – composition – classification- functions – deficiency- food sources.

UNIT - 5

VITAMINS & MINERALS

Vitamins & Minerals – classification- functions – deficiency - food sources.

BSS 1 YEARS SEMESTER - I
BAKERY & CONFECTIONERY PRODUCTION

UNIT - 1 Introduction

- Scope of Bakery & Confectionery,
- Bakery terms.
- Organisation chart of Bakery.
- Bakery layout – The required approvals for setting up of a Bakery

UNIT - 2 Wheat and Flour

- Different types of flours available,
- Constituents of flours,

UNIT - 3 Raw materials required for bread making

- An elementary knowledge of Baker's yeast, the part it plays in the fermentation of dough and conditions influencing it's working.
- Effect of over and under fermentation and under proofing of dough and other fermented goods.

Oven & Baking:

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

UNIT - 4

- Different Types of Pastries- Short Crust, Choux, Flaky (Pies, Tarts, Éclairs ,Puff)
- Cupcakes, Donuts, Croissants
- Basic Chocolate Making, Basic Sugar Craft

UNIT 5

- Basic Cake Decorations and Art
- Different styles of tier cakes
- Different styles of wedding cakes