



**CHENNAIS AMIRTA INTERNATIONAL INSTITUTE OF
HOTEL MANAGEMENT**

JNTE-DIPLOMA IN BAKERY & CONFECTIONARY SYLLABUS

<u>SEMESTER-I (17 Weeks)</u>	<u>MARKS</u>		
	THEORY	PRACTICAL	TOTAL
<u>THEORY</u>			
1. Bakery	50	50	100
2. Bakery Hygiene And Work Safety	50	50	100
3. Communicative English	50	50	100
<u>SEMESTER-II (12 Weeks)</u>			
<u>THEORY</u>			
4. Confectionary	50	50	100
5. Bakery costing	50	50	100
INDUSTRIAL TRAINING (8 Weeks)			100

NOTE: Total 600 marks, which includes internal marks.

SEMESTER-I

BAKERY THEORY

UNIT-1

- 1.1. Organisation chart of Bakery.
- 1.2. Small Tools and Equipment's in Bakery and their uses.
- 1.3. Introduction to Wheat, Structure of Wheat grain, Types of Wheat.
- 1.4. Milling of Wheat and Role of Bran and Germ.
- 1.5. Different types of Flour.
- 1.6. Composition of Flour, Gluten.
- 1.7. Water absorption power of Flour.

UNIT-2

- 2.1. Raw material required for bread making.
Flour, Yeast, Sugar, Salt, Water, Milk, Milk products, Shortening Agents, and Egg.
- 2.2. Different methods of Bread making
Straight dough method, Delayed salt method. No time dough method, Sponge and dough method.
- 2.3. Different process in bread making.

UNIT-3

- 3.1. Characteristics of good Bread.
 - 3.1.1. External characteristics: (Volume, Symmetry shape, Bloom crust colour, Evenness of bake, Oven break, Cleanliness)
 - 3.1.2. Internal characteristics : (Colour, Structure, Texture and Sheen, Flavor and Aroma, Crumb Clarity and Elasticity, Moistness)
- 3.2. Bread faults and remedies

UNIT-4

- 4.1. An elementary knowledge of Bakers yeast.
- 4.2. Role of yeast in fermentation and conditioning in dough.
- 4.3. Effect of under and over fermentation.
- 4.4. Effect of under and over proofing.

UNIT-5

- 5.1. Bread diseases-“Rope” and “Mold”
- 5.2. Causes and prevention
- 5.3. Bread improvers
- 5.3. Improving Physical quality
- 5.4. Packing and Marketing

BAKERY HYGIENE AND WORK SAFETY

UNIT-I

QUALITY OF BAKERY GOODS

- 1.1. Quality control for raw materials, dough and finished products.
- 1.2. Storage methods for raw materials and finished products to avoid Bread diseases.

UNIT-II

FOOD SAFETY METHODS

- 2.1. Definition of food poisoning.
- 2.2. Food Infection and food Intoxication.
- 2.3. Food poisoning bacteria and their prevention.
- 2.4. Food safety methods. (HACCP, COSHH, Danger zone temp, Cross contamination, Colour coding)
- 2.5. General rules of Sanitary food handling

UNIT-III

PREMISES HYGIENE

- 3.1. Good structural details for a hygienic bakery. (Floors, Walls, Ceilings, Drainage, Plumbing, Lighting and Ventilation)
- 3.2. Ill effects of Garbage and Eco-friendly methods of Garbage disposal.
- 3.3. Pest and diseases, Pest control techniques.
- 3.4. Equipment Hygiene
 - 3.4.1. Definition of Disinfection, Sterilization and sanitation
 - 3.4.2. Cleaning methods for Electrical, large and small equipments.
- 3.5. Two and Three sink dish washing methods.

UNIT-IV

PERSONAL SAFETY

- 4.1. Good grooming standards and care of body parts for personal hygiene.
- 4.2. Importance of oral Hygiene.
- 4.3. Comfortable and protective clothing.
- 4.4. Causes of Accidents and their preventive methods.

- 4.5. Basic first aid for minor Injuries (Burns, Scalds, cuts and wounds, Insect bites)

UNIT-V

FOOD SAFETY AND FIRE SAFETY

- 5.1. Food safety laws. (Including Adulteration)
- 5.2. Fire safety.
- 5.3. General safety rules to avoid accidents.

Reference Book:

- Theory of catering – Victor cessarani
- Preventive medicine – Park and park

BAKERY PRACTICAL

- Bread rolls- Soft roll and Hard roll
- Buns- Sweet Bun, Fruit bun, Hot cross bun, Burger bun, Pav bun
- Bread- Salt bread, Garlic bread, French bread, Brown bread, Fancy bread, Milk bread, Fruit bread, Rye bread, Pumpernickel bread, Pizza, Foccacia, Bread stick, Varkey, Rusk, Oat meal loaf, Pullman loaf.
- Breakfast rolls- Croissant, Danish pastry, Dough nuts, Brioche, scones, Muffins, Bagels
- Cookies/Biscuits- Salt cookies, Vanilla cookies, Melting moments, Nan-Khatai, Coconut cookies, Marble cookies, Chocolate cookies, Macaroons, Butter Cookies

NO OF PRACTICALS-30

COMMUNICATIVE ENGLISH-THEORY

UNIT-I

Communication– Communication Process-verbal communication–Non-Verbal Communication–Pros & Cons of Communication.

UNIT-II

Phonetics–Organs of Speech–Vowels–Spelling areas–Consonants–Stress–Word Accent–The Parts of Speech in English.

UNIT-III

Communicative grammar–Classification of Nouns and their functions–Verbs–Symbols–Pronouns–Auxiliary Verbs–Articles–Use of the indefinite article – Use of the definite article – Tenses – Prepositions – Phrasal verbs and adverb particles – Verbs Patterns and structures.

UNIT-IV

Patterns of sentences–Direct and indirect speech–Degrees of Comparison

UNIT-V

Simple, Complex and compound sentences–Basics of Inter-personal skills–Basics of Body language.

COMMUNICATIVE ENGLISH- PRACTICAL

1. Practice of writing essays
2. Practice of letter writing
3. Speech improvement: Pronunciation, Stress, Accent, Common phonetic Difficulties
4. Self Introduction
5. Speaking to superiors
6. Speaking to celebrity
7. Speaking to subordinates
8. Long Sentence Formation & Dialogues
Dialogues in – Kitchen - Food & Beverage Outlet -Banquets – Railway Station – Bank – Airport.
9. Preparing a speech
10. Public speaking
11. Etiquettes and manners
12. Group discussion.

SEMESTER-II

CONFECTIONARY THEORY

UNIT-1

- 1.1. Cake making ingredients-Flour, sugar and egg
- 1.2. Fats and oils.
- 1.3. Moistening agent.
- 1.4. Leavening agent.

UNIT-2

- 2.1. Cake making methods
Sugar-batter method, Flour-batter method, all in process, Blending method, Boiled method, Sugar water method.
- 2.2. Characteristics of cake
 - 2.2.1. Internal-Volume, Color of crust, Symmetry of form, Crust character, Bloom.
 - 2.2.2. External- Grain, Crumb color, Aroma, Taste, Texture, shelf life
- 2.3. Balancing of cake formula and oven temperature.
- 2.4. Cake faults and remedies.

UNIT-3

- 3.1. Different types of icing and its uses in confectionery.
- 3.2. Flavor and food colour
- 3.3. Setting agents-Gelatine, Pectin and Agar-Agar
- 3.4. Cocoa products and types of Chocolate.
- 3.5. Hot and Cold desserts-Souffle, Mousse and Pudding.

UNIT-4

- 4.1. Pastry-Types of pastries, principles involved in pastry making.
- 4.2. Pastry faults and remedies.

UNIT-5

- 5.1. Preparation of cookies and biscuits
- 5.2. Factors affecting the quality of cookies and biscuits
- 5.3. Cookies faults and causes.

References:

- WAYNE GISSLEN – Professional Baking, 5th Edition, John Wiley USA.
- HANEMAN L.J. Bakery: Flour Confectionery HEINMAN
- MERMAID BOOKS The Book of Ingredients DOWELL PHILIP JOHN WILEY
- Understanding Baking AMENDOLA JOSEPH
- NEW AGE INTERNATIONAL, A Professional Text to Bakery and Confectionery,

BAKERY COSTING

UNIT-I

1. COSTING

- 1.1. Definition of costing
- 1.2. Importance of food costing
- 1.3. Methods of costing
- 1.4. Costing techniques

UNIT-II

2. FOOD COST CONTROL

- 2.1. Introduction to Cost Control
- 2.2. Definition of Cost Control.
- 2.3. The Objectives and Advantages of Cost Control
- 2.4. Basic costing
- 2.5. Food Costing

UNIT-III

3. PURCHASE SPECIFICATION

- 3.1. Definition of Standard Purchase Specification
- 3.2. Advantages of Standard Purchase Specification
- 3.3. Purchasing Procedure
- 3.4. Different Methods of Food Purchasing
 - 3.4.1. Sources of Supply
 - 3.4.2. Purchasing by Contract
 - 3.4.3. Periodical Purchasing
 - 3.4.4. Open Market Purchasing
 - 3.4.5. Standing Order Purchasing

UNIT-IV

4. FOOD CONTROL CYCLE

- 4.1. Types of Food Purchase
- 4.2. Quality Purchasing
- 4.3. Quality Factors for different commodities

UNIT-V

5. PRODUCTION CONTROL

- 5.1. Aims and Objectives
- 5.2. Fixing of Standards
- 5.3. Definition of standards (Quality & Quantity)
 - 5.3.1. Standard Recipe (Definition, Objectives)
 - 5.3.2. Standard Portion Size (Definition, Objectives)
 - 5.3.3. Standard Portion Cost (Objectives & Cost Cards)

CONFECTIONARY PRACTICAL

- **Cakes-** Fatless Sponge, Plain sponge, Genoise sponge, Gel sponge, Cup Cakes, Fruit Cake, Plum cake, Flourless cake.
- **Pastries-** Short crust pastry (Tart, Pie and Flans)
Puff Pastry (Patties, Cheese straws, Mille-Feuille, Khara Biscuits, Cream horns)
Choux Pastry (Profiterole, Éclair, Swanpuff)
Flaky Pastry (Strudels and Baklava)
- **Icing-** Butter icing, Royal icing, Marzipan, Gum paste, Ganache, Meringue, Almond Paste, Glace icing, Whipping cream (non dairy)
- **Frozen desserts-** Ice cream varieties, Parfait varieties.
- **Cake Decoration-** Birthday, Wedding, Ornamental works, Christmas cake.
- **Desserts-** Baba-au Rum, Meringue, Souffle, Pudding, Mousse Bavarois, Tiramisu, Warm Chocolate cake, Brownie chocolate, Mould chocolate.

NO OF PRACTICALS-24