

<b>Name of Faculty</b>	:	Faculty of Hospitality & Tourism
<b>Name of Program</b>	:	Bachelors in Hotel & Tourism Management (BHTM)
<b>Course Code</b>	:	2BHT05
<b>Course Title</b>	:	Bakery and Confectionery
<b>Type of Course</b>	:	Skill Enhancement (SE)
<b>Year of Introduction</b>	:	2023-24

<b>Prerequisite</b>	:	None. This course is designed to provide a comprehensive introduction to bakery and confectionery, making it accessible to beginners and individuals with no prior knowledge or experience in the field.
<b>Course Objective</b>	:	Develop a comprehensive understanding of the principles and techniques involved in bakery and confectionery, including the use of commodity ingredients, pastry preparation, bread making, confectionery specialties, and cake baking and decorating, enabling them to apply their knowledge and skills in producing a variety of baked goods and confectionery items while ensuring quality, safety, and creativity.
<b>Course Outcomes</b>	:	At the end of this course, students will be able to:
	CO1	Recall and describe the key concepts and historical development of bakery and confectionery.
	CO2	Classify and compare various commodity ingredients used in baking and differentiate between different pastry types.
	CO3	Analyze and apply the principles of bread making, including ingredient roles, baking temperature control, and troubleshooting bread faults.
	CO4	Evaluate and create various confectionery specialties, such as pastry creams, icings, toppings, frozen desserts, meringues, and chocolate-based products.
	CO5	Demonstrate effective cake baking techniques, including mixing methods, appropriate baking temperatures, and skillful frosting and decoration methods.

#### Teaching and Examination Scheme

Teaching Scheme (Contact Hours)			Credits	Examination Marks				
L	T	P		Theory Marks		Practical Marks		Total Marks
			C	SEE	CIA	SEE	CIA	
0	0	4	2	0	0	50	25	75

*Legends: L-Lecture; T-Tutorial/Teacher Guided Theory Practice; P-Practical, C - Credit, SEE - Semester End Examination, CIA - Continuous Internal Assessment (It consists of Assignments/Seminars/Presentations/MCQ Tests, etc.)*

**Course Content**

Unit No.	Topics	Teaching Hours	Weightage	Mapping with COs
1	<b>Introduction and Basics</b>  Introduction to Bakery & Confectionery, History and Evolution of Bakery and Confectionery, Basic Principles of Baking: Ingredients, Measurements, and Techniques, Introduction to Confectionery: Types, Ingredients, and Methods, Food Safety and Hygiene Practices in Bakery and Confectionery, Kitchen Tools, and Equipment: Introduction and Proper Usage	3	20%	CO1
2	<b>Commodity Ingredients and Pastry</b>  Shortenings (Fats & Oils), Raising Agents, Thickening Agents, Sugar, Short crust, Laminated, Choux, Hot water/Rough puff	3	20%	CO2
3	<b>Flour, Breads</b>  Structure of Wheat, Types of Wheat, Types of Flour, Processing of Wheat Flour, Uses of Flour in Food Production, Cooking of Flour (Starch), Principles of Bread Making, Simple Yeast Breads, Role of Each Ingredient in Bread Making, Baking Temperature and Its Importance, Bread Faults, Bread Improvers	5	30%	CO3
4	<b>Confectionery Specialties</b>  Pastry Creams, Icings & Toppings, Frozen Desserts, Meringues, Chocolate	2	15%	CO4

5	<b>Cake Baking and Decorating</b>  Different types of cakes and their characteristics, Cake mixing methods and techniques, Baking temperatures and times for cakes	2	15%	CO5
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Suggested Distribution of Theory Marks Using Bloom's Taxonomy						
Level	Remembrance	Understanding	Application	Analyse	Evaluate	Create
<b>Weightage</b>	<b>20</b>	<b>35</b>	<b>20</b>	<b>10</b>	<b>10</b>	<b>5</b>

*NOTE: This specification table shall be treated as a general guideline for the students and the teachers. The actual distribution of marks in the question paper may vary slightly from above table.*

**Suggested List of Practicums**

Sr. No.	Name of Practicum	Teaching Hours
1	<b>Equipment:</b> Identification, Uses and handling Ingredients - Qualitative and quantitative measures, Demonstration by instructor and applications by students.	3
2	<b>Bread Making:</b> Bread Loaf (White and Brown), Bread Rolls (Various shapes), French Bread, Brioche, Demonstration & Preparation of Simple and enriched bread recipes	5
3	<b>Simple Cakes:</b> Sponge, Genoise, Fatless, Swiss roll, Fruit Cake, Rich Cakes, Dundee, Madeira, Demonstration & Preparation of Simple and enriched Cakes, recipes	5
4	<b>Simple Cookies</b> Demonstration and Preparation of simple cookies like: Nan Khatai, Golden Goodies, Melting moments, Swiss tart, Tri colour biscuits, Chocolate chip, Cookies, Chocolate Cream Fingers, Bachelor Buttons.	4
5	<b>Hot / Cold Desserts:</b> Caramel Custard, Bread and Butter Pudding, Queen of Pudding, Soufflé - Lemon / Pineapple, Mousse (Chocolate Coffee), Bavaroise, Diplomat Pudding, Apricot Pudding, Steamed Pudding - Albert Pudding, Cabinet Pudding. Demonstration by instructor and applications by students	6

6	<b>Pastry:</b> Demonstration and Preparation of dishes using varieties of Pastry, Short Crust – Jam tarts, Turnovers, Laminated – Palmiers, Khara Biscuits, Danish Pastry, CreamHorns, Choux Paste – Eclairs, Profiteroles, Demonstration by instructor and applications by students	5
7	<b>Cold Sweet:</b> Honeycomb mould, Butterscotch sponge, Coffee mousse, Lemon sponge, Trifle, Blancmange, Chocolate mousse, Lemon soufflé, Demonstration by instructor and applications by students	6
8	<b>Hot Sweet:</b> Bread & butter pudding, Caramel custard, Albert pudding, Christmas pudding, Demonstration by instructor and applications by students	6

#### Suggested Learning Websites

Sr. No.	Name of Website
1	<a href="https://www.bakersguild.org/">https://www.bakersguild.org/</a>
2	<a href="https://www.mybluprint.com/">https://www.mybluprint.com/</a>
3	<a href="https://www.pastrychefcentral.com/">https://www.pastrychefcentral.com/</a>
4	<a href="https://www.bbga.org/">https://www.bbga.org/</a>
5	<a href="https://thepastrystudio.com/">https://thepastrystudio.com/</a>
6	<a href="https://www.kingarthurbaking.com/">https://www.kingarthurbaking.com/</a>

#### Reference Books

Sr. No.	Name of Reference Books
1	"Professional Baking" by Wayne Gisslen - Publisher: Wiley
2	"The Pastry Chef's Companion: A Comprehensive Resource Guide for the Baking and Pastry Professional" by Glenn Rinsky and Laura Halpin Rinsky - Publisher: Wiley
3	"Bakery Technology and Engineering" by Samuel A. Matz - Publisher: Springer
4	"Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner" by Peter P. Greweling - Publisher: Wiley
5	"Bread: A Baker's Book of Techniques and Recipes" by Jeffrey Hamelman - Publisher: Wiley
6	"The Art of French Pastry" by Jacquy Pfeiffer - Publisher: Knopf