

Name of the Programme: Hotel Management						
Course Category: DSC						
Name of the Course: BAKERY& CONFECTIONERY(PRACTICAL)						
Course Credits	No. of Hours per week	Total Number of Teaching Hours	Scheme of Examination			
2 Credits	4 Hours	60 Hours	Hours	IA	Exam	Total
			4	25	25	50

Unit-I

Bread preparation- Preparation of International Breads (08 Hours)

Unit-II (04 Hours)

Basic Cake Making Plain Sponge, Swiss Rolls, Genoise Sponge

Unit-III- 08 Hours)

Biscuits & Cookies: Plain biscuits; salted biscuits; coconut biscuits; macaroons; tricolour; chocolate biscuits; marble biscuits; Ginger biscuits; cheese biscuits.

Unit-IV(12 Hours)

Basic Pastry & derivatives: (i) Short Crust Pastry Jam tart, Lemon curd tart Apple Pie, Fruit Tartlets. (ii) Chocolate Éclairs, Profit role Cream puff (iii) Puff Pastry - veg patties, chicken patties -Cheese Straws, vol-au-vents, Creams Horns- Apple Strudel Filo or phyllo pastries such as baklava

Unit-V(04 Hours)

Icings and Toppings Fondant; American frosting; butter cream icing; royal icing; gum paste; marzipan; marshmallow; lemon meringue; fudge; almond paste; glace icing

Unit-VI(08 Hours)

Pastry & Special Cakes Queen cakes, Cheese cake, Baba-cum Rhum- Savarin Chantilly, - Madeline cake Pineapple pastry, chocolate pastry.

Unit-VII(08 Hours)

Icing Cakes- Birthday cake -Wedding cakes

Unit-VIII(08 Hours)

Puddings and Desserts Hot dessert: Caramel Custard, Bread and Butter pudding,

Cold Desserts: Bavarois; cold lemon soufflé; chocolate mousse; charlotte royale;; soufflé praline; fruit trifle.

References:

- Text Book of Bakery and Confectionery, Sivalingam, Yogambal
- "Bread Baking Basics: Fundamentals for the Home Baker" by Jereme Hardy
- Baking" by James Peterson