

## **Skill Development course**

### **Semester VI**

#### **BAKERY**

**MARKS-60**

#### **UNIT-I**

Introduction and scope of bakery, various kind of baking, products, structure of wheat grain.

Flours- types of flours available, composition, gluten, baking process.

#### **UNIT-II**

Raw materials required for bread making: role of flours, water, yeast, salt, sugar, milk and fat and other ingredient- egg, fruit, dried fruits, nuts, chocolates.

Leavening agents- fermentative and non fermentative, natural and chemicals- air steam, yeast.

#### **UNIT-III**

Bread making process, methods of bread making- straight dough method, delayed salt method, no time dough method, sponge and dough methods, characteristics of good bread, bread faults and their remedies.

#### **UNIT-IV**

Cakes- types of cakes, cake making process, cake making methods- Genoise methods, blending method, rubbing method, creaming method, sponge method, characteristics of good cakes, cake faults and remedies, importance of temperature for baking, icing & types of icing.

#### **UNIT-V**

Pasty making, biscuit, types of biscuit, cookies, characteristics of good cookies, cookies making methods- one stag methods, creaming method, sponge methods, types of cookies.

Importance of hygiene in bakery.

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**PRACTICALS**

**Marks-25**

1. Weighing
2. Bread, toasts, Rusks and pizzas base.
3. Cake making- Sponge cake, Rock cake, fruit cake, fatless cake, Black forest cake, butter cake, Genoise cake, Birthday cake, Chocolate dipping cake, Wedding cake, Cheese cake.
4. Muffins and pastries
5. Biscuits- Salted Biscuits, Sweet, Ginger, Nankhatai, Nut biscuit, Chocolate and Cheese biscuits
6. Patties- Veg Patties, Cheese Patties
7. Types of Icing
8. Buns-Hot cross buns, fruit buns.