

BAKERY

UNIT – I :

- (a) Introduction of bakery – Definition, principle and classification of baked products.
- (b) Major/ Minor equipments required to start a small bakery Unit.

UNIT – II: ROLE OF MAJOR AND MINOR INGREDIENTS IN BAKING:

- (a) Role of flour (gluten) fat and egg in baking
- (b) Leavening agents – definition, types (physical biological and and chemical) and role in baking.
- (c) Sugar- Sources. Types and role in baking.
- (d) Role of minor ingredients – Milk, water and salt.

UNIT-III: PREPARATION OF BAKERY ITEMS:

- (a) Bread : Types, methods, faults, bread diseases and improvers.
- (b) Cake: Ingredients, types, methods and faults frostings/ cake decorations.

UNIT – IV:

- (a) Icing Introduction, Types of Icing
- (b) Royal Icing.

UNIT-V:

- (a) Oven at different Temperatures (Medium, Hot, Very Hot) Types of Oven.
- (b) Quality Control.

PRACTICAL:

1. Visit to a well established bakery unit .
2. Bread Making
3. Preparation of Cakes and Sponge.
4. Short Crust Pastry and Jam Tarts.
5. Muffins, Puff, Pastry.

Related Experience:

Model assignment on Profile on Bakery Entrepreneurship.

REFERENCE:

1. Basic Baking science & craft by S.C. Dubey (S.C.Dubey F-1015, Malaviya Nagar, New Delhi-110 017)
2. Beautiful Baking – Consultant Editor – carole elements Richard blady publishing.
3. Perfect Baking at Home –Kritika A.Mathew (Varan Book depot, Bangalore)
4. Practical Baking – Sultan.
5. New Complete Book of Breads- Bernard clayton (Fireside Rockefeller center, New York.
6. Baking made simple – M.K.Gaur & Manish Gaur (Bakers Mchinery & Consultancy Company, Bangalore).