

BAKERY & CONFECTIONARY

UNIT -I INTRODUCTION

- 1.1 Aims and Objectives of Bakery
- 1.2 Organisational structure of Bakery(Both small and Large Scale)
- 1.3 Equipments used (description and their uses)
- 1.4 Oven (Types and their advantages/disadvantages)
- 1.5 Personal Hygiene maintained in the Bakery

UNIT-II RAWMATERIALS USED IN BAKERY

- 2.1 Flour (Composition, Types, Gluten, WAP of flour ,pH value ,Flour Test)
- 2.2 Yeast (Elementary knowledge ,activity ,function & its uses, effect of over & under fermentation)
- 2.3 Eggs (Function & its uses in Bakery)
- 2.4 Sugar(Function & its uses in Bakery)
- 2.5 Salt (Function & its uses in Bakery)
- 2.6 Fats (Function & its uses in Bakery)
- 2.7 Cream (Function & its uses in Bakery)
- 2.8 Milk (Function & its uses in Bakery)
- 2.9 Leavening agents (Function & its uses in Bakery)
- 2.10 Flavouring and fruits (Function & its uses in Bakery)

UNIT -III YEAST DOUGH PRODUCTS

- 3.1 Methods of preparing Bread doughs
- 3.2 Quality of Ingredients in making Breads
- 3.3 Faults and remedies in Bread making
- 3.4 Bread improvers
- 3.5 Bread diseases and rectification
- 3.6 Leavening action of Yeast on Bread dough

UNIT-IV CONFECTIONARY PRODUCTS

- 4.1 Types of Pastry Preparation
- 4.2 Reasons for common problems in Pastry making
- 4.3 Different cake making methods
- 4.4 The Quality of cake making ingredients and the types of cakes (Rich, Lean, High Ratio & Low Ratio Cakes)
- 4.5 Leavening action of Baking Powder on cakes
- 4.6 Faults & Remedies in cake making

UNIT -V ICINGS AND OVEN TEMPERATURE

- 5.1 Icing-Introduction
- 5.2 Types of Icing (Butter icing. Royal Icing Marzipan, Fudge, Glaze Icing, Chocolate Icing ,Marshmallow)
- 5.3 Gum paste
- 5.4 Oven at different temperatures (hot ,very hot ,medium etc)

5.5 The oven temperatures for baking rich and lean cakes

REFERENCE BOOKS :

- 1) Basic Baking Science & Craft by S.C. Dubey (S.C. Dubey F-10/5, Malaviya Nagar, New Delhi – 110 017).
- 2) Beautiful Baking - Consultant Editor – Carole Clements Richard Blady Publishing (Anness Publishers Ltd.)
- 3) Perfect Baking at Home–Kritika A.Mathew (Vasan Book Depot, Bangalore)
- 4) Practical Baking – Sultan
- 5) New Complete Book of Breads - Bernard Clayton (Fireside Rockefeller Centre, New York.
- 6) Baking made simple – M.K. Gaur & Manish Gaur. (Bakers Machinery & Consultancy Company, Bangalore).