

Trade : Baker & confectioner

First Semester: 1

Duration: Six Month

Coure code no.	Trade Practical	Trade Theory
VTC BC-101	<p>a) Introduction to Bakery & Confectionery Section</p> <p>b) Video /Power Point Presentation on:</p> <ul style="list-style-type: none"> ➤ Grooming, ➤ personal hygiene, ➤ Dos & don'ts as a baker & confectioner. <p>c) Bakery terms.</p> <p>d) Visit to the market for range of bakery products.</p> <p>e) Visit to Bakery industry.</p>	<p>a) Introduction to Baker & Confectioner industry / Hotel industry.</p> <p>b) An orientation programme on the course and related job opportunities by the industry expert / instructor.</p> <p>c) Career opportunities in Bakery & Confectionery.</p> <p>d) Organizational hierarchy of Baker & Confectioner Department</p> <p>e) Attributes of Baker & Confectioner services personals</p> <p>f) Duties and responsibilities of Baker & Confectioner service personals</p>
VTC BC-102	<p>a) Identifications of Baker & Confectioner equipment</p> <p>b) Its culture and ability.</p> <p>c) Basic concept of:</p> <ul style="list-style-type: none"> ➤ Tools and equipment used. ➤ Safety equipment and their uses. ➤ General occupational safety, health and hygiene. 	<p>a) Introduction to basic equipment and tools used in bakery & confectionary.</p> <p>b) Safety rules for using different types of knives & other equipment.</p> <p>c) Fire hazards, Contents of first aid.</p> <p>d) Personal hygienic & Care of Skin, Hand, Feet, Food handlers hygienic protective clothing.</p> <p>e) Grooming and Etiquettes</p> <p>f) Working area hygiene & its importance.</p>
VTC BC-103	<p>a) To check the:</p> <ul style="list-style-type: none"> ➤ Gluten content of flour ➤ Moisture contents of flour ➤ Water absorption power of flour <p>b) Knowledge of bakery machines like:</p> <ul style="list-style-type: none"> ➤ Dough machine ➤ Oven ➤ Microwave oven etc. ➤ Deep freezers ➤ Hot cub boards ➤ Juicer, Mixer & Grinder 	<p>a) Structure of wheat grain.</p> <p>b) Different types of flour available.</p> <ul style="list-style-type: none"> ➤ Constituents of flour. ➤ PH value of flour. ➤ Water absorption power of flour. ➤ Gluten formation. ➤ Capacity of flour. ➤ Grade by flour. <p>c) Milling of wheat a role of bran and germs.</p> <p>d) Classification of Raw material seasoning & flavouring agents.</p> <p>e) Basic Principle of food storage according to type flavouring agents of commodities.</p>
VTC BC-104	<p>a) Preparation of</p> <ul style="list-style-type: none"> ➤ Bread Rolls ➤ Bread stick ➤ Soft rolls ➤ Hot cross Buns 	<p>a) Different cereal & flour for the bakery products</p> <p>b) Quality of flour</p> <p>c) Starch:</p> <ul style="list-style-type: none"> ➤ Availability of starch in different cereals.

➤ Fruit Buns.

➤ Chelsea Bun

➤ Uses of starch

➤ Extraction of starch

➤ Different products of grain starch

VTC BC-105	<p>a) Preparation of</p> <ul style="list-style-type: none"> ➤ Croissants. ➤ Brioche & fermented dough nuts. ➤ Russian stouten basic bun dough ➤ Savarin dough. 	<p>a) Calculation:</p> <ul style="list-style-type: none"> ➤ Simple table, ➤ Weight & measures, ➤ Measurements of liquid. ➤ Different measures used in the bakery & confectionary. <p>b) Aims and objective of baking food.</p> <p>c) Raw material required for Bread making.</p> <p>d) Role of flour, Water, Yeast, Salt, Sugar, Milk & fats.</p>
VTC BC-106	<p>a) Preparation of</p> <ul style="list-style-type: none"> ➤ White Bread (400 gms. & 800 gms.) ➤ Brown Bread. ➤ Vienna Bread ➤ Fancy Bread ➤ French Bread 	<p>a) Principles involved for bread preparation</p> <ul style="list-style-type: none"> ➤ Different types of breads and their properties, ➤ ingredients used <p>b) Method of Bread Making.</p> <ul style="list-style-type: none"> ➤ Straight dough method. ➤ No-time dough method. ➤ Sponge and dough method.
VTC BC-107	<p>a) Preparation of</p> <ul style="list-style-type: none"> ➤ Whole meal Bread ➤ Masala Bread 	<p>a) Characteristic of Good Bread.</p> <p>b) External Characteristics.</p> <p>c) Internal Characteristic</p> <p>d) Bread faults & their remedies.</p>
VTC BC-108	<p>a) Preparation of</p> <ul style="list-style-type: none"> ➤ Milk Bread ➤ Raisin Bread. ➤ Fruit Bread 	<p>a) Yeast: - An elementary knowledge of Baker's yeast.</p> <p>b) Role of yeast in the fermentation of dough a conditions influencing it's working.</p> <p>c) Effect of over & under fermentation and under proofing of dough & other fermented products.</p>
VTC BC-109	<p>a) Evolution characteristics of bread:</p> <ul style="list-style-type: none"> ➤ Volume of bread. ➤ Texture of bread. <p>b) Visualize spoilage of Bread:</p> <ul style="list-style-type: none"> ➤ Fungus spoilage 	<p>a) Factors affecting the quality of the bread</p> <p>b) Characteristic of Good Bread:</p> <ul style="list-style-type: none"> ➤ External Characteristics ➤ Internal Characteristic <p>c) Bread diseases: -</p> <ul style="list-style-type: none"> ➤ Rope and Mold causes & its prevention. ➤ Staling of bread <p>d) Bread Improvers,</p> <p>e) Improving physical quality.</p>
VTC BC-110	<p>On the job Training (OJT) (4 weeks)</p> <p>Note: - During OJT student have to maintain a log book on daily basis indicating activities performed during the day which shall also be countersigned by the section / department supervisor.</p>	
VTC BC-111	<p>a) Preparation of</p> <ul style="list-style-type: none"> ➤ Pizza base. ➤ Cheese straws ➤ Burgers ➤ Pau Buns 	<p>a) Oven Baking: -</p> <ul style="list-style-type: none"> ➤ Elementary Knowledge of oven ➤ Types of oven ➤ Temperature Chart
VTC BC-112	<p>a) Preparation of</p> <ul style="list-style-type: none"> ➤ Christmas Bread ➤ Kulcha 	<p>a) Bakery Lay-out: - The required approval for setting up a bakery.</p> <p>b) Government Procedures & e-bylaws.</p> <p>c) Selection of Site.</p> <p>d) Selection of equipment.</p>

VTC BC- 112	a) Preparation of ➤ Banana Bread	a) Quality Control of raw material. b) Quality Control of finished product.

Note: -

- *At least one industrial visit in every two weeks shall be arranged and the trainees will submit the activities learned there and 10 marks internal assessment will be awarded based on it.*
- *One hour soft skill classes to be arranged on daily basis.*

Trade : Baker & confectioner

First Semester: 2

Duration: Six Month

Course code no.	Trade Practical	Trade Theory
VTC BC-201	a) Preparation of <ul style="list-style-type: none"> ➤ Sponge Cake ➤ Madeira Cake ➤ Genoese Cake ➤ Fatless Cake ➤ Rock Cake ➤ Fruit Cake 	a) Cakes: <ul style="list-style-type: none"> ➤ Methods for the production of cakes. ➤ Raw Material required for cake Making ➤ Role of ingredients like flour, sugar, shortening and egg for cake production ➤ Machinery involved in cake production
VTC BC-202	a) Preparation of Various Icing: - <ul style="list-style-type: none"> ➤ fondant, ➤ American, ➤ frosting ➤ Butter Cream, ➤ Cream icing ➤ Royal Icing, ➤ Marzipans, ➤ Marshmallow ➤ Lemon Meringue ➤ Fudge, ➤ Almond Paste ➤ Glace Icing 	a) Types of icings. b) Various types of Ice cream bombe. c) Introduction to various icing equipment: <ul style="list-style-type: none"> ➤ Piping bags ➤ Nozzles ➤ Platte knife ➤ Different types of designing cutters
VTC BC-203	a) Cakes & Gateaux <ul style="list-style-type: none"> ➤ Queen Cake, ➤ Fruit Cake, ➤ Birthday Cake, ➤ Wedding Cakes ➤ Black Forest gateaux ➤ Easter eggs ➤ Chocolate dripping ➤ Fruit Gateaux. ➤ Baba au Rhum ➤ Swiss Rolls ➤ Strudel ➤ Doughnuts ➤ Meringues ➤ Madeline Cake ➤ Cheese Cake 	a) Cake making method: <ul style="list-style-type: none"> ➤ Sugar Batter Process, ➤ Flour batter Process, ➤ Genoese Method, ➤ Blending and Rubbing Method b) Correct temperatures for baking various varieties of cake. c) Factors affecting the quality of cake. d) Characteristic of Cakes- Internal & External. e) Balancing of Cake Formula. f) Cake faults and their remedies.
VTC BC-204	a) Preparation of <ul style="list-style-type: none"> ➤ Pineapple Pastry ➤ Chocolate Pastry ➤ Truffle Pastry ➤ Black forest 	a) Knowledge of Genoese making b) Correct temperature and time c) Proper knowledge of equipment d) Faults in pastry making – <ul style="list-style-type: none"> ➤ Internal & external

VTC BC-205	<ul style="list-style-type: none">➤ Mocha Pastry a) Preparation of <ul style="list-style-type: none">➤ Plain Biscuits➤ Salted Biscuits➤ Piping Biscuits	a) Preparation of cookies and Biscuits. b) Factors affecting the quality of Biscuits & cookies. c) Raw material required for cookies
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	<ul style="list-style-type: none"> ➤ Marble Biscuits ➤ Cheese Biscuits 	<p>making</p> <p>d) Faults – Internal & External causes of cookies & Biscuits making & their remedies</p>
VTC BC-206	<p>a) Preparation of</p> <ul style="list-style-type: none"> ➤ Coconut Biscuits ➤ Macaroons ➤ Melting moment's short bread biscuit. ➤ Tricolour Biscuits ➤ Chocolate Biscuits ➤ Non-Khatai ➤ Cherry knobs nuts Biscuits ➤ Lemon Torts ➤ Jam Torts 	<p>a) Role of flour, sugar, shortening & eggs etc.</p> <p>b) An elementary knowledge of properties and use of moistening agents</p>
VTC BC-207	<p>a) Preparation of</p> <ul style="list-style-type: none"> ➤ Profiteroles ➤ Chocolate Éclairs ➤ Cream Buns ➤ Cream Fingers ➤ Patties (Veg., Cheese & Chicken) 	<p>a) Principles of Pastry making & its various derivatives:</p> <ul style="list-style-type: none"> ➤ Short crust paste ➤ Choux paste ➤ Puff paste ➤ Flaky paste
VTC BC-208	<p>a) Preparation of</p> <ul style="list-style-type: none"> ➤ Sugar boiled confectionery ➤ Different types of sugar candies and zuzups & jellies ➤ Amorphous confectionery ➤ Crystalline confectionery i.e. candy etc. 	<p>a) Study of Confectionery Ingredients like Starch and its derivatives,</p> <p>b) An Elementary knowledge of source, properties & use of fats, oils used for confectionary products.</p> <p>c) Characteristic of chemicals and leavening agents.</p> <p>c) Study of sugar boiled confectionery like Amorphous confectionery & Crystalline confectionery</p> <p>d) Introduction to the confectionary work.</p> <p>e) Confectionary terms.</p> <p>f) Introduction to the basic tools used in the confectionary</p> <p>d) Role of flour, sugar, shortening and egg</p>
VTC BC-209	<p>a) Preparation of</p> <ul style="list-style-type: none"> ➤ Milk Toffee, ➤ Chocolates, 	<p>a) Knowledge of different sauces which are used in confectionery like:</p> <ul style="list-style-type: none"> ➤ Truffle sauce, ➤ Cherry sauce, ➤ Strawberry puree <p>b) knowledge of white chocolate & cocoa powder</p> <p>c) Storage of confectionary products</p>
VTC BC-210	<p>On the job Training (OJT) (4 weeks)</p> <p>Note: - <i>During OJT student have to maintain a log book on daily basis indicating activities performed during the day which shall also be countersigned by the section / department supervisor.</i></p>	
VTC BC-211	<p>a) Puddings:-</p> <ul style="list-style-type: none"> ➤ Bavarois cold ➤ lemon soufflé ➤ chocolate mousse, ➤ Ginger pudding, 	<p>a) Protection of food & contamination.</p> <p>b) Common pest control in Bakery.</p> <p>c) Safety: - Causes of Accidents in Bakery & its prevention.</p>

	<ul style="list-style-type: none"> ➤ Soufflé Praline, ➤ Fruit Trijile 	
VTC BC-212	<p>a) Indian Sweets:-</p> <ul style="list-style-type: none"> ➤ Rasgulla, ➤ Chamcham, ➤ Rasmalai, ➤ Gulabjamun, ➤ Mysore Paok, ➤ Kheer, ➤ Rabri, ➤ Bueji, ➤ Chekki. 	<p>a) Introduction of Indian Sweets prepared in halwai section & its ingredients, preparation procedures, uses & derivatives –</p> <ul style="list-style-type: none"> ➤ Chenna, ➤ Sugar syrups, ➤ Khoya & dry fruits <p>b) Co-ordination of Bakery & confectionary with other section of main kitchen.</p> <p>c) Difference between Indian & Western Confectionery</p>

Note: -

- *At least one industrial visit in every two weeks shall be arranged and the trainees will submit the activities learned there and 10 marks internal assessment will be awarded based on it.*
- *One hour class on soft skill to be arranged on daily basis.*

