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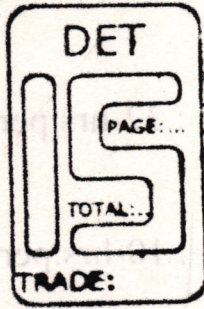
COVER

Revised.

SYLLABUS FOR (TRADE NAME) ...

BAKERY &
CONFECTIONERY

UNDER CODE OF REGULATIONS FOR
INDUSTRIAL SCHOOLS



AS APPROVED BY

DEPARTMENT OF EMPLOYMENT AND
TRAINING, CHEPAUK.
CHENNAI 600 005.

Name of the Trade : Bakery & Confectionery

Qualification : S.S.L.C Pass

Duration : 1 Year

No.of Trainees : 20 (1 unit)

No.of Practical Hours : 32-hrs.per week

No.of Theory Hours : 10-hrs.per week

Space Required (in Square) : 600 Square feet for Practical Lab
300 Square feet for Class room

Power Required on k/w : 3 phase, 8 k/w



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COURSE DETAILS

Name of Trade : **BAKERY AND CONFECTIONERY**

Qualification : **10TH PASS / FAIL**

Age : **14-40 Years**

Duration : **1 Year**

Number of Trainees : **20**

Number of Practical hours : **32 hrs. per week**

Number of Theory Hours : **12 hrs. per week**

Space Required

Workshop : **450 sq. feet**

ClassRoom : **200 sq. feet**

Power Required in KW : **5 k.w.**

LIST OF COMMITTEE MEMBERS
FOR THE TRADE OF BAKERY & CONFECTIONERY

Members and Experts

1. Mr. S. Subbiah, M.E., MBA,
Regional Joint Director,
Employment & Training Dept.,
Mannarpuram,
Trichy.

2. Mr. P. Anbuchejian, C.B.K,
Lecturer-Bakery & Confectionery,
Valluvar Catering College,
By-pass road,
Karur.

3. Mr. S. Anandhan, DHMCT,
Principal,
Asian Catering College,
95, Nataraja Nagar,
Musiri-621 211.

4. Mr. K. Balamurugan, DHMCT,
Principal,
Mercury Catering College,
5, North Street,
Lalgudi.

5. Mr. U. Gnanasekaran, C.F.P., M.T.M
Lecturer-Bakery & Confectionery,
Asian Catering College,
95, Nataraja Nagar,
Musiri-621 211.

6. Miss. L. Jonci Rani, C.B.K,
Instructor-Bakery & Confectionery,
Asian Catering College,
95, Nataraja Nagar,
Musiri-621 211.

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WEEK WISE SYLLABUS FOR
BAKERY & CONFECTIONERY DEPT.

Sl.no	WEEKNO	TRADE THEORY	TRADE PRACTICALS
01.	01 01	Introduction of Hotel Industry	Vessels and Utensils Identification Conservation of Energy
02.	02 02	Knowledge about Bakery Equipment and Handling of Utensils	Identification of Raw Materials
03.	03 03	Characteristics of Raw Materials Selection of Raw Materials	Identification and Handling Raw Materials
04.	04 04	Aim and Objectives of Cooking Food Cleaning of Equipment	Pastry and Bakery Equipment
05.	05 05	Different types of Raw Materials used in Modern Hotel Industry. Their Properties and Characteristics	Method of Cake Making Cake Formulas
06.	06	Bakery Layout. Movable & Immovable Equipment.	White Bread, Milk Bread, Brown Bread
07.	07 06 }	Raw Materials uses in Bakery Flour- Composition, Types Eggs- Uses, Functions	Garlic Bread, Family Loaf, French Loaf
08.	08 07 }	Sugar- Types and Functions Salt - Characteristics and Uses Fat - Types and Functions Milk - Functions, Types Cream-Functions and uses in Bakery	Plain Bun, Burger Bun, Sweet Bun
09.	09	Baking Process	PAV Bun, Coconut Bun
10.	10 08	Methods of Mixing Food Various Preparation of Cakes Methods of Cake Making	Stuffed Bun's Vegetable, Chicken, Mutton, Egg, Pizza bun
11.	11 09	Different Kinds of Pastries Basic Method of Pastry Cream and Uses	Bread Rolls, Hot Dogs, Pizza Base, Walnut Roll
12.	12 10	Flavouring Agents Types of Dough. Bread Making	Rusk, Soup Stick, Masala Stick, Danish Pastry
13.	13 11	Varieties of Cakes. Plain, Sponge, Fruit, etc. Icing Varieties	Croissants Plain Croissants, Stuffed Croissants
14.	14 12	Different Types of Rolls Prepared in Bakery. Types of Dough in Bread Making	Doughnuts Cream dough nuts, Chocolate, Sugar
15.	15 13	Classification of Pastries / Short Crust, Puff Pastry and Choux Pastry	Stuffed Croquettes, Cheese Roll, Butter Roll

16.	16	14	Preparation of Jelly, marmalade, Custard	Patties Veg. Chick, Mutton, Mushroom
17.	17	15	Method of Bread Making	Cookies Almond, Butter, Cardamom, Chocolate
18.	18	16	Faults and Remedies Yeast Elementary Knowledge	Coconut Cookies, Cashew nut, Ginger
19.	19		Effect of Over and Less Fermentation	Jam Cookies, Melting Moments, Nankhati
20.	20	17	Bread Improvers Raising Agents Enrich Dough	Orange Biscuits, Pineapple Biscuits Salt Cookies
21.	21	18	Leavening Agents – Natural, Chemical, Mechanical	Gel Sponge, Maderia Cake, Egg Less Cake, Fruit Cake
22.	22	19	Accompaniments – Jam Jelly, Marmalade, Sandwiches & Canapes	Plum Cake, Coconut Cake, Cup Cake, Japanese Cake
23.	23	20	Courses of Menu, Knowledge of Menu Planning	Bar Cakes, Milk, Choc hip, Ribbon, Fruit
24.	24	21	Types of Icing, Introduction and types of Icing.	Pineapple Bar, Orange Bar, Strawberry Bar
25.	25	22	Types of Candies	Vanilla Pastry, Pineapple Pastry, Orange Pastry
26.	26	23	Varieties of Chocolates & Coca	Strawberry Pastry, Mango Pastry, Almond Pastry
27.	27	24	Varieties of Cookies	Pista Pastry, Cashew Nut Pastry, Chocolate Pastry
28.	28	25	Preparation of Mouse and Souffle	Trifle Chocolate, Nougat Pastry, Mocha Pastry
29.	29	26	Portion Controlling / Quality Control	Butterscotch Pastry, Black Forest Pastry, German Black Forest
30.	30		Bakery Culinary Terms	Fruit Swiss Roll, Fruit & Nut Swiss Roll, Jam Swiss Roll

31.	31 27	Preservation and Storage of Food	Chocolate Brownies, Baked Alaska, Baked Custard
32.	32 28	Cake faults / Bread faults	Trifle Pudding, Black Forest Pudding
33.	33	Basic Knowledge about Nutrition	Apple Pie, Date & Walnut Pie
34	34 } 29	Basic knowledge about Hygiene, Food Science	Mousse Chocolate, Coffee, Pineapple
35	35 30	Hygiene Factors	Gateaux
36	36 31	First Aid ,Common Kitchen Pest	Souffles
37	37 32	Oven at different temperatures,(medium,hot,very hot),Types of Oven	Jelly, Marshmellow, Almond Rock
38	38 33	Stores Writing, Indent Making	Sandwiches Vegetable Plain/Toast Egg, Chicken
39	39 34	Food preservation and Food storage Culinary Term, French and Hindi Terms	Cheese & Chilly Toast/mince Lamb Toast Chicken Franks Toast
40	40 35	Bread diseases and Rectification	Pizzas Vegetable, Hawain, Chicken
41	41 36	Stores Procedures Indenting,Lasting(FIFO)	Mushroom Pizzas, Europe Chicken Franks, Supreme Pizza
42	42 37	Bakery Organisation Chart. Duties & Responsibilities of each Staffs	Burgers Vegetable, Chicken , Mutton
43	43 38	Fire Hazard & Prevention	Butter Carving & Flower Carving
44	44 39	Portion Control, Quantity and Quality Control	Hot Dogs Vegetable, Chicken
45	45	Costing of Menu	Chicken Franks, Mince lamb

46	46	40	Model Project on Profile on Bakery Entrepreneurship	French Fries Ice Cream Sandwich Preparation
47	47		Sports Activities	Workshop on Doughnuts
48	48	41	Butter Carving	Workshop on Pastries
49	49		Cake Competition	Jelly Carving Demonstration
50	50	42	Model Exam	Model Exam
51	51	43	Group Discussion	Mock Interview
52	52	44	Food festival	Food festival

INDUSTRIAL TRAINING

Candidates have to be deputed for **Industrial Exposure Training** (Two Months Only either winter or summer) in reputed Hotels and Bakery during their course of study. Prior permission should be obtained from the **Commissioner of Employment and Training** before the Commencement of Training. If not, appropriate action will be taken to cancel their recognition.

ANNUAL EXAM PATTERN

Subject	Duration	Max.marks	Min.pass mark
Practical	4 Hrs	100	60
Theory	3 Hrs	100	40

Achievements:

1. After Successful Completion of this trade the trainees are able to prepare Biscuits, Buns and Cakes.
2. The Students are able to prepare Puffs, Tea Cakes, Muffins etc.
3. The Students are able to prepare Pizza, Burger and Sandwiches.
4. They are able to prepare Birthday Cakes, Gateaux, Soufflés and Mousse.
5. After the Successful Completion of this trade the students can get job in Hotels, Ship, Air Catering.
6. The Students can start an own Bakery Outlet independently or with the aid of Bank Loan Facility.
7. They can start their own Outlets like Fast foods, Pizza Corners and Outdoor Catering Services.

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INDUSTRIAL SCHOOLS**TRADE SYLLABUS – REVISED**

Name of the Trade : BAKERY & CONFECTIONERY

SPACE REQUIRED:

- (1) Workshop/Lab : 450 sq. ft.
 (2) Class Room : 300 sq. ft.
 Trade Theory : No change
 Trade Practical : No change

LIST OF TOOLS & EQUIPMENTS
FOR THE TRADE OF BAKERY AND CONFECTIONERY

FOR A BATCH OF 20 TRAINEES

<u>SL.NO</u>	<u>NAME OF THE ITEM</u>	<u>REVISED NUMBER</u>
1	Oven	1
2	Dough Kneader	1
3	Dough Divider	1
4	Dough Proofer	1
5	Cake Mixer	1
6	Bread Slicer	1
7	Cake Oven (small)	1
8	Dough Sheater	1
9	Refrigerator	1
10	Hand beater (electrical)	1
11	Dough Kneading table	1
12	Weighing Machine	1
13	Bread Toaster	1
14	Commercial Range (single)	1
15	Chopping Board	5
16	Aluminum Tray (Medium)	5
17	S.S. Siever	5
18	S.S. Tong	5
19	Baba AU Rum mould	5
20	S.S. Veg. Grater	5
21	S.S. Ice cream Cup & Spoon	5
22	S.S. Egg Beating Vessel (small)	5
23	S.S. Egg Beating Vessel (big)	5
24	Cookies Rolling Pin	3
25	Biscuit Rolling Pin	3

26	Wooden Spoon	5
27	Wooden Spatula	5
28	S.S. Egg Whisk (Balloon)	3
29	S.S. Egg Whisk (Spring)	3
30	Peeler	5
31	S.S. Jug	3
32	Custard Strainer	5
33	Aluminum Sauce pan (big)	3
34	Aluminum Sauce pan (small)	2
35	Aluminum Service tray	3
36	Bread Knife	5
37	Icing Knife	5
38	Pastry Knife	5
39	Butter Knife	5
40	Icing Nozzle	6
41	Cake Stand	3
42	Cake Mould	5
43	Tart Mould	10
44	Bread Mould (big)	3
45	Bread Mould (small)	4
46	Pie dish	3
47	Kattori	10
48	Ring Mould (big)	1
49	Ring Mould (small)	3
50	Apple Pie mould	2
51	Biscuit Tray	5
52	S.S. Bowl (small)	2
53	S.S. Bowl (big)	2
54	Aluminum Tray (big)	2
55	Caramel Custard mould	5
56	Jelly mould	2
57	Removing Type cake mould	2
58	Ice cream Scoop	1
59	Measuring Spoon	3
60	Cookies Cutter	5
61	Pizza Cutter	1
62	Tin Cutter	1
63	S.S. Scrapper	5
64	Piping Bag	2
65	Cake Mould (Fancy)	2
66	S.S. Laddle	1
67	Measuring jar	5
68	S.S. Basin	5
69	Tray Lifter	1
70	S.S. Jarni	3
71	Oil strainer	2
72	Dust bin	5
73	Fire extinguisher & fire bucket	1 each