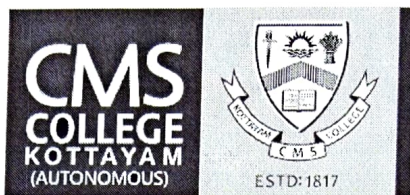


# **CMS COLLEGE, KOTTAYAM**

*(Autonomous)*



**DEPARTMENT OF FAMILY & COMMUNITY SCIENCE**

**ADD ON COURSE**

**ON**

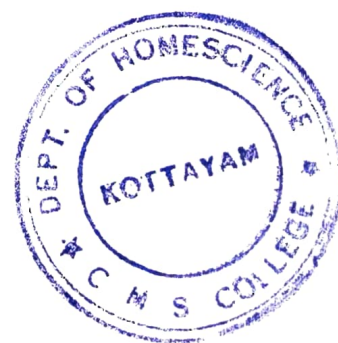
**BAKERY & CONFECTIONERY**

**2020-2021**

**Tutor:**



**Dr Saraswathy Eswaran**  
Secretary,  
Ramasammy Chinnammal Charitable Trust, Coimbatore



## THE DEPARTMENT OF FAMILY & COMMUNITY SCIENCE

*Family and Community Science is the profession and field of study that discuss with the health and management of home and community. This course focuses on the scientific knowledge in the lifestyle of families and communities.*

*The department came into existence in 1959. It is offering BSc Degree in Family & Community Science and MSc in Dietetics & Food Service Management. The value added course on Bakery & Confectionery is a new venture introduced by the department in the year 2019.*

### ABOUT THE COURSE

A part of the hospitality industry, in a Bakery and Confectionery course aspirants are not only educated about the art of baking and confectionery but are also taught creativity and communication skills. Apart from this, in a Bakery and Confectionery course candidates are offered theoretical as well as practical training in this sphere. Some of the topics that aspirants are taught as part of a Baking and Confectionery course include knowledge of ingredients used in Baking/ Confectionery, further, candidates are also educated about the selection, composition and the entire process of Baking and Confectionery services. Also, in this course candidates are taught about the procedure in marketing of Products.

Aspirants can pursue Bakery and Confectionery courses at the undergraduate (UG) as well as postgraduate (PG) level. It is a great delight to be able to bake delicious cakes, pastries and confectionaries. All it needs is a bit of skill and training to be able to do this. Baking is an art which does not need a lot of heavy infrastructure and one can easily start earning as a professional home baker.

### LEARNING OUTCOMES:

- ❖ Develop skill in various baking procedures
- ❖ Know the various kinds of ingredients used in baking
- ❖ Have working knowledge of equipments needed for baking
- ❖ Know the various types of bakery and confectionery items
- ❖ Understand the procedure to set up a bakery unit at home
- ❖ Acquire skill in preparing biscuits, cakes, pastries, doughnuts, homemade chocolates and toffees.
- ❖



Develop skills for a career



## SCHEME OF STUDY

Theory – 18 hrs (50%)

Practical –18 hrs (50%)

## SCHEME OF EVALUATION

Internal Assessment + External Assessment: 60 +40 = 100 Marks

**Internal assessment: 60 Marks**

*Record – 10 Marks*

*Attendance- 10*

*Assignment/Report-10*

*Lab Performance/Test Paper-30*

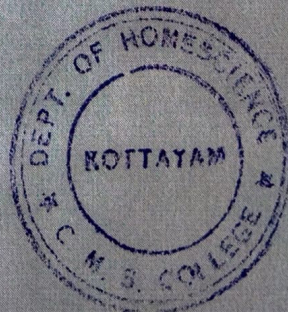


**External examination: Total marks – 40**

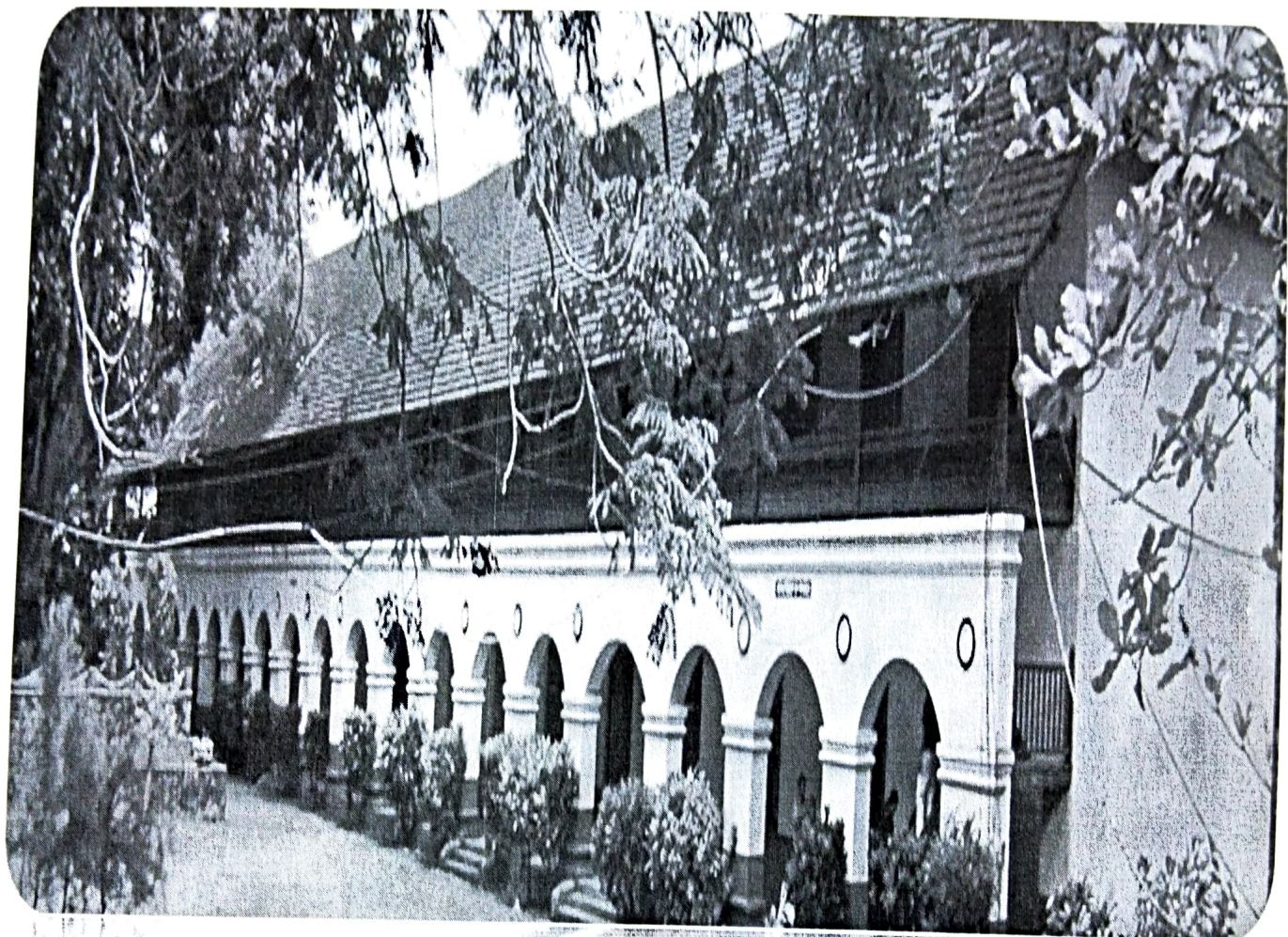
*Theory -40 Marks*

Passing Criteria

Combined pass in Theory and Practical (40%).







Jimmy Reghu

PH

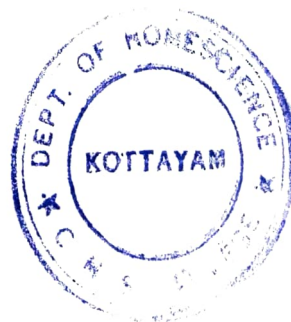


# VALUE ADDED COURSE

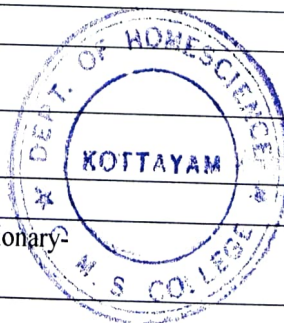
## Bakery and Confectionery

	Details
Code	
Title	<b>BAKERY AND CONFECTIONERY (Theory)</b>
Degree	BSc
Branch(s)	Family & Community Science
Year/Semester	
Type	VALUE ADDED COURSE
Credits	2

CO No.	Expected Course Outcomes <i>Upon completion of this course, the students will be able to:</i>	Cognitive Level	PSO No.
1	Develop skill in various baking procedures	Ap	
2	Know the various kinds of ingredients used in baking	U	
3	Have working knowledge of equipments needed for baking	Ap	
4	Know the various types of bakery and confectionery items	U	
5	Understand the procedure to set up a bakery unit at home	U	
6	To acquire skill in preparing biscuits, cakes, pastries, doughnuts, homemade chocolates and toffees.	C	
7	Develop skills for a career option in bakery and confectionery.	Ap	



1.0	<b>Ingredients needed for bakery and confectionary</b>	2	
1.1	Classification-perishables ,Non perishables, Semi-perishable	1	2
1.2	Selection, storage (hygiene) use	1/2	2
1.3	Equipment-Bakery tools and equipments	1/2	3
2.0	<b>Biscuits</b>	3	1
2.1	Classification –Hard dough and soft dough origin	1	1
2.2	Ingredients &Basic procedure in production.	1	1
2.3	Types of biscuits: Salted, Ice-Box, Piping, Rolling, cookies and snow ball.	1	6
3.0	<b>Cakes</b>	3	
3.1	Classification of cakes	1/2	4
3.2	Baking cakes.- ingredients used	1/2	1
3.3	Basic procedure	1/2	1
3.4	Tips in baking cakes	1	1
3.5	Decorative, Non-decorative.	1/2	1
4.0	<b>Icing</b>	2	
4.1	Classification: a) Butter cream icing, b) Fresh cream icing, c) Royal d) glaze e) fondant, f) ganache	½	4
4.2	Preparing and applying any three types of Icing.	½	
4.3	Ingredients &Basic Procedure.	½	1
4.4	Tools and Equipments	1/2	3
5.0	<b>Pastries and Doughnuts</b>	3	
5.1	Characteristics of pastries and doughnuts	1/2	3
5.2	Classification	1	4
5.3	Preparing Pastries and doughnuts	1/2	2
5.4	Ingredients &Basic Procedure	1/2	3
5.5	Tools and equipments	1/2	3
6.0	<b>Home Made chocolates &amp; Toffee</b>	3	
6.1	Chocolates- Types & Characteristics	1/2	4
6.2	Ingredients &Basic Procedure & tips in making chocolates	1/2	2,4
6.3	Tools and equipments Needed	1/2	3
6.4	Toffee-Types &Characteristics	1/2	
6.5	Ingredients &Basic Procedure in making toffee	1/2	2,4
6.6	Tools and equipments Needed	1/2	3
7	<b>Marketing of Products</b>	2	
7.1	Food laws& standards connected with bakery and confectionary- HACCP,GMP,FSSAI	1/2	5



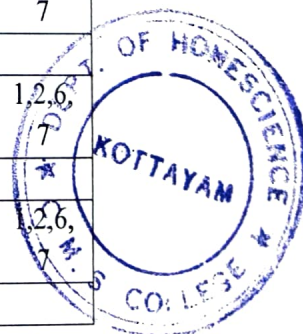
7.2	Procedure for obtaining licence for starting a small bakery unit at home/commercially.	1/2	5
	Calculation of selling and cost price, gross profit and net profit.	1	5

Total Hours: \_\_ 18

Course	Details
Code	
Title	BAKERY AND CONFECTIONERY -PRACTICAL
Degree	BSc.
Branch(s)	Family& Community Science
Year/Semester	2
Type	VALUE ADDED COURSE
Credits	1

Total Hours: \_\_ 18

Module	Course Description	Hrs	CO.No.
1	<b>Ingredients needed for bakery and confectionary</b>	2	
	Market survey of equipments& tools needed for bakery & confectionary and prepare a report.		3,7
2	<b>Biscuits</b>	3	
	Demonstration and Preparation of Salted, Ice-box, Piping ,Rollingcookies and snowball (Any three)		1,2,6,7
3	<b>Cakes</b>	3	
	Demonstration and Preparation of a decorative and non decorative cake		1,2,6,7
	Visit to a cake baking unit		
4.	<b>Icing</b>	3	
	Demonstration on the preparation and application of any three types of icing		1,2,6,7
5.	<b>Pastries &amp; Dough Nuts</b>	3	
	Demonstration and Preparation of Cream Roll ,Jam roll and doughnuts		1,2,6,7
6	<b>Home Made Chocolates&amp; Toffee</b>	3	
	Demonstration and Preparation of any three varieties of chocolates and a toffee		1,2,6,7
7	<b>Marketing of Products</b>	1	





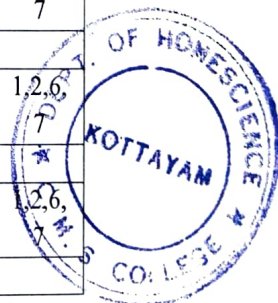
7.2	Procedure for obtaining licence for starting a small bakery unit at home/commercially.	1/2	5
	Calculation of selling and cost price, gross profit and net profit.	1	5

Total Hours: \_\_18

Course	Details
Code	
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Branch(s)	Family& Community Science
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	Demonstration and Preparation of any three varieties of chocolates and a toffee		1,2,6,7
7	<b>Marketing of Products</b>	1	

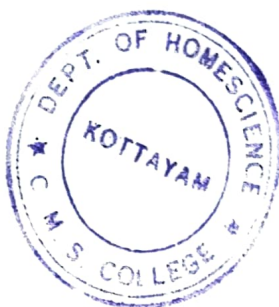




	Visit to Municipality to understand the current procedure in acquiring a license for running a home / commercial baking unit		5,7
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#### Text Books for Reference

1. Ashokkumar, Y(2019)-Text book of bakery and confectionary, New Delhi PHI Learning private limited
2. Johnkingslee (2006)-A Professional textbook to bakery and confectionary. New Delhi, New Age International (p) limited. publishers.
3. E B Bennion and G S T Bamford(1997) –Technology of cake making 6<sup>th</sup> edition-CHAMPON & Hall
4. B.Srilakshmi (2015),Food Science, 6<sup>th</sup>edn. New Delhi, New Age International (p) limited. Publishers.
- 5.N.Manay S and Shadaksharaswamy .M (2008) Foods ,facts and Principles , New Delhi, New Age International (p) limited.,publishers.



*Limmy Raghur*  
*[Signature]*

	Visit to Municipality to understand the current procedure in acquiring a license for running a home / commercial baking unit		5,7
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*Jimmy Rayhan*  
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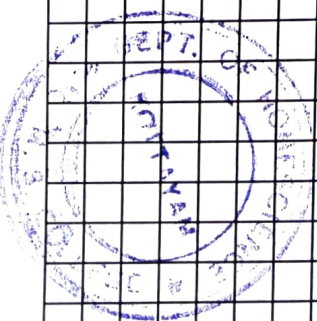


**CMS COLLEGE, KOTTAYAM (AUTONOMOUS)  
VALUE ADDED COURSE- BAKERY AND CONFECTIONERY**

2nd BSc. Family and Community Science

## ATTENDANCE

Month & Year: August, 2020

[illegible]

Course Co-ordinator

*Alimmy Reshu*  
*A.H.*

Head of the Department



Principal





**REPORT OF VALUE ADDED COURSE  
BAKERY AND CONFECTIONERY  
BSC. Family & Community Science - 2020-2021**

The course Bakery and Confectionery was conducted as part of the curriculum to improve the knowledge of students in baking and make them understand the importance and advantages of being an entrepreneur. The program is coordinated by the Head of the Department Dr Miriam Mani and the beneficiaries of the program were second-year BSc students. In this course, candidates are being taught about ingredients used for baking, baking equipment, heating process, refrigeration, freezing and interactions/ reactions of ingredients used in the process of Bakery and Confectionery. The classes started on 1<sup>st</sup> August 2020 and the class continued to next three consecutive Saturdays.

The course followed an approved syllabus. A Brochure and Handbook based on the course were also prepared. As it was the period of the Covid pandemic the classes were conducted online. Dr Saraswathy Eswaran Secretary, Ramasamy Chinnammal Trust, Coimbatore has given the classes online. Dr Saraswathy is a renowned person in the field of bakery and confectionery and she is giving excellent entrepreneurship ideas and platforms for female candidates. Students prepared some selected recipes at home as per the syllabus and instructions given by the tutor.

The course has the following objectives:  
To:

- ❖ Develop skills in various baking procedures
- ❖ Know the various kinds of ingredients used in baking
- ❖ Have a working knowledge of the equipment needed for baking
- ❖ Know the various types of bakery and confectionary items
- ❖ Acquire skill in preparing biscuits, cakes, pastries, doughnuts, homemade chocolates and toffees.
- ❖ Understand the procedure to set up a bakery unit at home
- ❖ Develop skills for a career option in bakery and confectionery

**Class Schedule**

Class 1: 1/8/2020

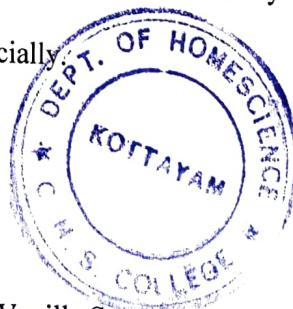
Topics discussed:

- The class started at 9.00 am. An introduction to the bakery and confectionary was given by Dr Saraswathy Eswaran.
- Equipment used in baking domestically and commercially
- Biscuits- types, ingredients procedure

Class 2: 8/8/2020

Topics discussed:

- Cakes - types, ingredients procedure
- Icing- types, ingredients, tools used
- Cakes-Decorative, Non-Decorative –Banana Carrot, Vanilla Sponge, Icing



- Classification –Hard dough and soft dough origin

Class 3: 15/8/2020

Topics discussed:

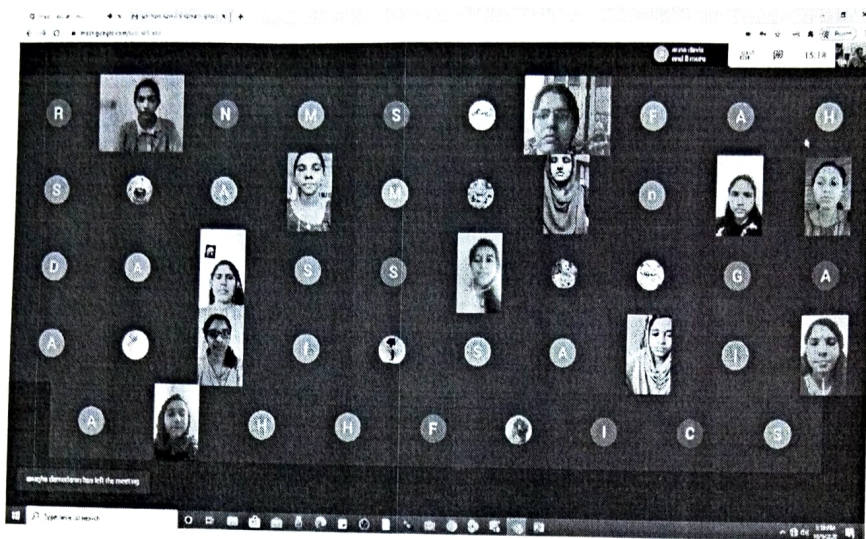
Characteristics of pastries and doughnuts, Classification and Preparing Pastries and doughnuts

Chocolates- Types & Characteristics, Ingredients & Basic Procedure, tips in making chocolates.

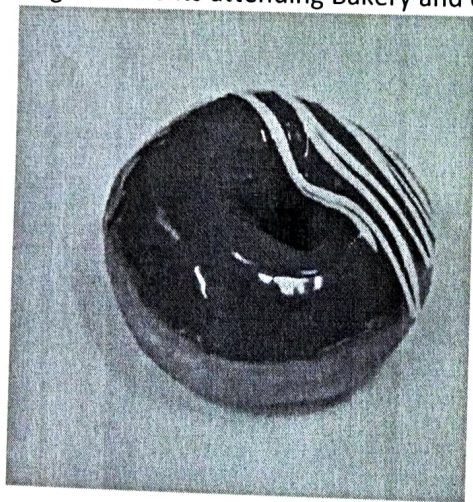
Food laws & standards connected with bakery and confectionary-HACCP,GMP,FSSA.

Licensure procedure.

### Photographs



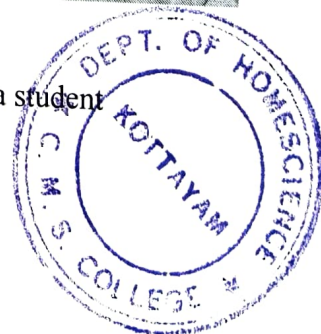
Img.1. Students attending Bakery and confectionery class online



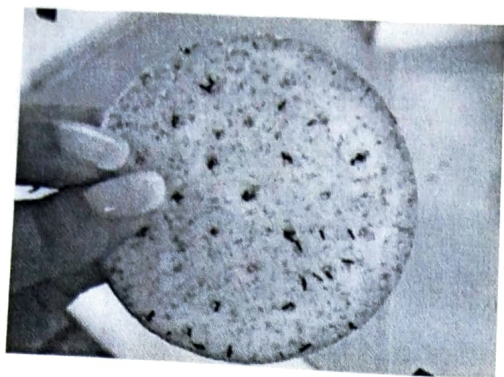
Img.2. Donut Prepared by a student



Img.3. Cake prepared by a student







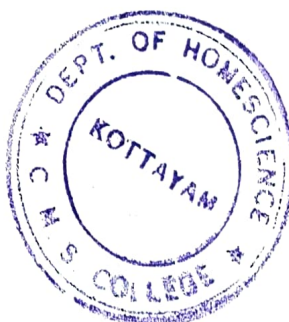
Img.4. Jeera Biscuit



Img.5. Chocolate cookies

### Conclusion

The course was really informative and the students were able to learn the basics and started to prepare some of the bakery and confectionery products. Certificates were distributed to the students for the successful completion of the add-on course.



*Jimmy Reghu*  
