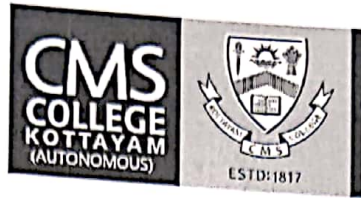


CMS COLLEGE, KOTTAYAM

(Autonomous)



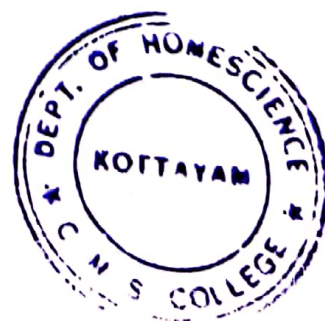
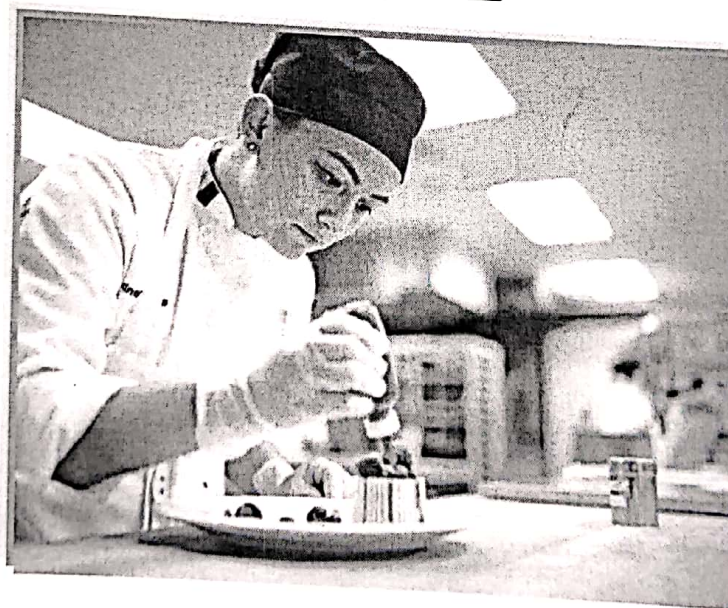
DEPARTMENT OF FAMILY & COMMUNITY SCIENCE

ADD ON COURSE

ON

BAKERY & Confectionery

2021-22



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.

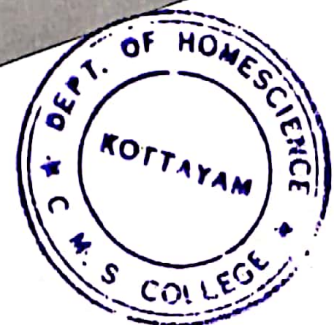
The department came into existence in 1959. It is offering BSc Degree in Family & Community Science and MSc in Dietetics & Food Service Management. The value added course on Bakery & Confectionary is a new venture introduced by the department in the year 2019.

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



WHAT WILL YOU LEARN?

- ❖ Develop skills in various baking procedures
- ❖ Know the various kinds of ingredients used in baking
- ❖ Have a working knowledge of equipment 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 option in bakery and confectionery

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

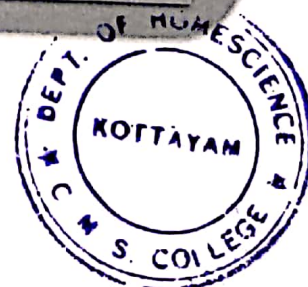
External examination:

Total marks – 40

Theory -40 Marks

Passing Criteria

Combined pass in Theory and Practical (40%).



PROGRAMME COORDINATOR

Dr. Miriam Mani

HOD, Associate Professor

Department of Family and Community Science

CMS College, Kottayam

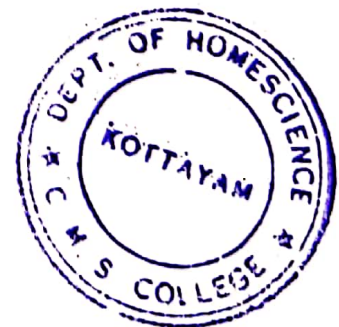
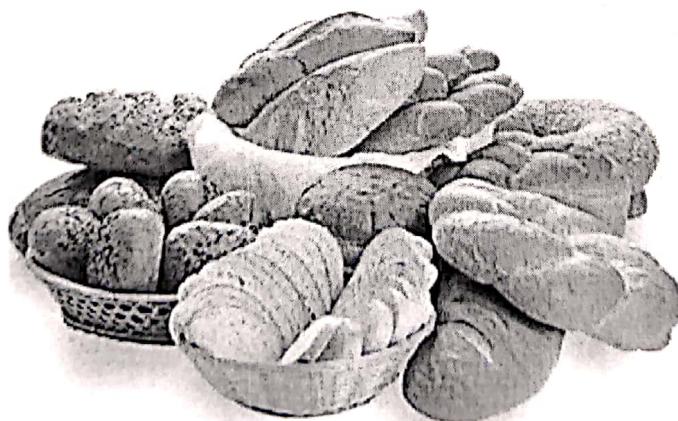
DEMONSTRATOR

Ms. Renu K Abraham

Assistant Professor

Department of Family and Community Science

CMS College, Kottayam

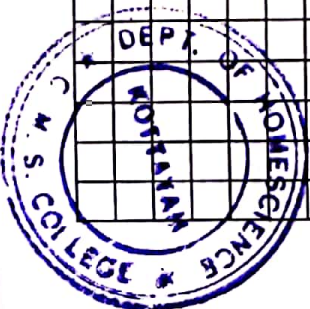


CMS COLLEGE, KOTTAYAM (AUTONOMOUS)
VALUE ADDED COURSE- BAKERY AND CONFECTIONERY

2nd BSc. Family and Community Science
ATTENDANCE

Month & Year: January 2022

Sno.	Reg. No.	Name	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
1	201111101	Achu P John			X	A	X	X	X	↑	↑	/	/	/	/	/	X	↑	/	X	X	X	X	X	X	↑	X	/					
2	201111102	Amalenth K B			X	X	X	X	A	S	/	/	/	/	/	/	X	/	/	X	X	X	X	X	X	X	/						
3	201111103	Chandana Bose			X	X	X	X	/	E	/	/	/	A	/	/	X	/	/	X	X	X	X	X	X	X	/						
4	201111104	Devika Rajalakshmi			A	A	A	A	A	C	/	A	A	A	A	A	A	/	/	A	A	A	A	A	A	X	X	X	X	X	X	X	X
5	201111105	Eshanika Madhu			/	X	/	X	X	O	/	/	/	/	/	/	X	/	/	X	A	A	X	X	X	X	X	X	X	X	X	X	X
6	201111106	Kadejabi T K			/	X	X	X	X	N	/	A	/	/	/	/	X	/	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X
7	201111107	Sruthi S			A	A	A	A	A	D	/	A	A	A	A	A	A	/	/	A	A	A	A	A	A	X	X	X	X	X	X	X	X
8	201111108	Swetha M Anil			/	X	X	X	X	/	/	/	/	/	/	A	X	/	/	X	X	X	X	X	A	X	X	X	X	X	X	X	X
9	201111109	V A Anjana			/	X	X	X	A	S	/	/	/	/	/	/	X	/	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X
10	201111111	Angel Ann Shaji			/	X	/	X	X	U	/	/	/	/	/	/	X	/	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X
11	201111112	Anjana Rajan			A	A	A	A	A	T	/	A	A	A	A	A	A	/	/	A	A	A	A	A	A	A	A	A	A	A	A	A	A
12	201111113	Anukrishna T S			/	X	X	X	X	U	/	/	/	/	/	/	X	/	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X
13	201111114	Carolina Elisa Sam			/	X	X	X	X	R	/	/	/	A	/	/	X	/	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X
14	201111115	Chinju Rose Maria			/	X	X	X	X	D	/	/	/	/	/	/	X	/	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X
15	201111117	Fathima Safa P K			/	X	X	X	X	A	/	/	/	/	/	/	X	/	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X
16	201111118	Gisha Elizabeth George			/	X	X	X	X	Y	/	/	/	/	/	/	X	/	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X
17	201111119	Harikrishnan H			/	X	X	X	X	/	/	/	/	/	/	/	X	/	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X
18	201111120	Jiya George			/	X	X	X	X	/	/	/	/	/	/	/	X	/	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X
19	201111121	Krupa Sarah Shaji			/	X	X	X	X	/	/	/	/	/	/	/	X	/	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X
20	201111122	Nazrin K Navas			/	X	X	X	X	/	/	/	/	/	/	/	X	/	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X
21	201111123	Salini M B			/	X	X	X	X	/	/	/	/	/	/	/	X	/	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X
22	201111124	Surya P J			/	X	X	X	X	/	/	/	/	/	/	/	X	/	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X
23	201111125	Vrinda Jiji			/	X	X	X	X	↑	↑	/	A	/	/	/	X	↑	/	X	X	X	X	X	X	X	X	X	X	X	X	X	X



REPORT OF VALUE ADDED COURSE

BAKERY AND CONFECTIONARY- 2021-22

Introduction

The course entitled “**Bakery And Confectionary** ” has been designed for the 2nd year Under Graduates of Home Science and aims at improving the skills of the aspirants in various baking procedures. This course will encourage the students to build an entrepreneurship platform. The class started on 03/01/2022, Monday and continued till the 25th of January.

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.

Expected Course Outcomes

Upon completion of this course, the students will be able to:

1. Develop skills in various baking procedures
2. Know the various kinds of ingredients used in baking
3. Have working knowledge of equipments needed for baking
4. Know the various types of bakery and confectionery items
5. Understand the procedure to set up a bakery unit at home
6. To acquire skill in preparing biscuits, cakes, pastries, doughnuts, homemade chocolates and toffees.
7. Develop skills for a career option in bakery and confectionery.

Table.1.PLAN OF WORK OR WORK SCHEDULE

Sl. No.	Date	Topic
1.	03/01/22 (9am to 10am) (Monday- Class started)	Classification-perishables, Non-perishables,
2.	04/01/22 (9am to 10am)	Semi-perishable. Selection, storage (hygiene) use
3.	04/01/22 (4 pm to 5 pm)	Equipment-Bakery tools and equipment
4.	05/01/22 (9am to 10am)	Classification –Hard dough and soft dough origin
5.	05/01/22 (4 pm to 5 pm)	Ingredients & Basic procedure in production.
6.	06/01/22 (9am to 10am)	Types of biscuits: Salted, Ice-Box, Piping, Rolling, cookies and snowball.
7.	06/01/22 (4 pm to 5 pm)	Classification of cakes



8.	07/01/22 (9am to 10am)	Baking cakes.- ingredients used & Basic procedure
9.	07/01/22 (4pm to 5pm)	Tips in baking cakes, Decorative, Non-decorative.
10.	10/01/22 (9am to 10am)	Classification: a) Butter cream icing, b) Fresh cream icing, c) Royal d) glaze e) fondant, f) ganache
11.	11/01/22 (9am to 10am)	Preparing and applying any three types of Icing
12.	12/01/22 (9am to 10am)	Ingredients and basic procedure. Tools and Equipments used
13.	13/01/22 (9am to 10am)	Characteristics of pastries and doughnuts
14.	14/01/22 (9am to 10am)	Classification and Preparing Pastries and doughnuts
15.	15/01/22 (10 am to 4 pm) Saturday	Ingredients & Basic Procedure
16.	15/01/22 (10 am to 4 pm) Saturday	Tools and Equipments used
17.	15/01/22 (10 am to 4 pm) Saturday	Chocolates- Types & Characteristics
18.	15/01/22 (10 am to 4 pm) Saturday	Ingredients & Basic Procedure
19.	15/01/22 (10 am to 4 pm) Saturday	tips in making chocolates.
20.	17/01/22 (9am to 10 am)	Preparation methods of chocolates
21.	18/01/22 (9 am to 10 am)	Tools and equipments Needed
22.	18/01/22 (4 pm to 5 pm)	Toffee-Types & Characteristics
23.	19/01/22 (9 am to 10 am)	Ingredients & Basic Procedure in making toffee
24.	19/01/22 (4 pm to 5 pm)	Tools and equipments Needed
25.	20/01/22 (9 am to 10 am)	Food laws & standards connected with bakery and confectionary-HACCP,GMP,FSSA
26.	20/01/22 (4 pm to 5 pm)	Procedure for obtaining licence for starting a small bakery unit at home/commercially.
27.	21/01/22 (9 am to 10 am)	Market survey of equipments
28.	21/01/22 (4 pm to 5 pm)	Tools needed for bakery & confectionary and prepare a report.
29.	22/01/22 (10 am to 4 pm) Saturday	Demonstration and Preparation of Salted Ice-box, Piping ,Rolling cookies
30.	22/01/22 (10 am to 4 pm) Saturday	Demonstration and Preparation of a decorative cake



31.	22/01/22 (10 am to 4 pm) Saturday	Demonstration and Preparation of a non decorative cake
32.	22/01/22 (10 am to 4 pm) Saturday	Demonstration on the preparation and application of any three types of icing
33.	22/01/22 (10 am to 4 pm) Saturday	Demonstration and Preparation of Cream Roll ,Jam roll
34.	24/01/22 (9 am to 10 am)	Demonstration doughnuts
35.	24/01/22 (4pm to 5 pm)	Demonstration and Preparation of any three varieties of chocolates and a toffee
36.	25/01/22 (9 am to 10 am)	Visit to Municipality to understand the current procedure for acquiring a license for running a home / commercial baking unit

Photos of The Classes

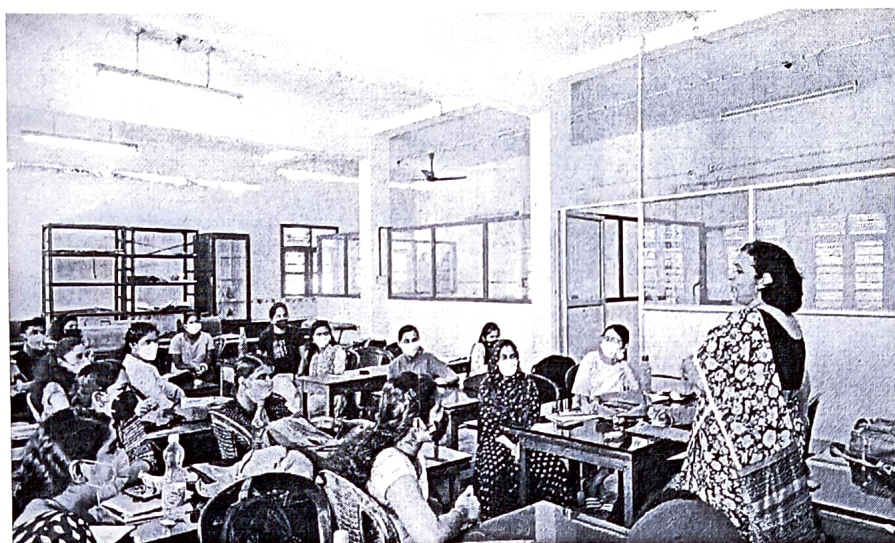


Photo.1.Dr. Miriam Mani giving class on baking techniques and equipments used.

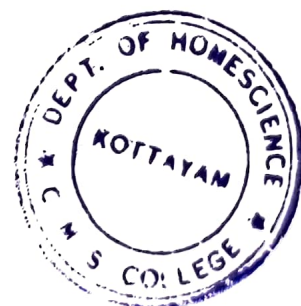




Photo.2. Ms. Renu explaining the basics of baking



Photo.3.Preparation of Cookies





Photo.4.Ms. Renu K Abraham explaining baking methods.

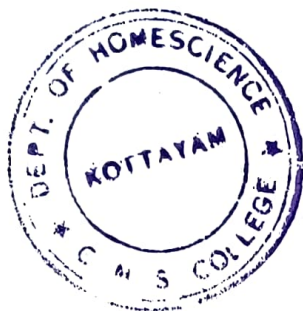


Photo.5. Cookie making



Conclusion

The class was a grand success. By attending the course, Bakery and Confectionery course the aspirants are not only educated about the art of baking and confectionery but also learnt creativity and communication skills. Apart from this, practical training classes were found more informative and enthusiastic. The learners could gain knowledge about ingredients used in Baking/ Confectionery, further, 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 products.



Nimmy Reju.

VALUE ADDED COURSE

BAKERY AND CONFECTIONERY

Course Description

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 Confectionary 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.

Scheme of Study

Theory – 18 hrs (50%)

Practical –18 hrs (50%)

Scheme of Evaluation

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

Internal assessment: 60Marks

Attendance- 10 Marks

Record – 10Marks

Assignment /Report-10Marks

Lab performance/Test paper-30Marks

External examination: Total marks – 40

Theory -40 Marks

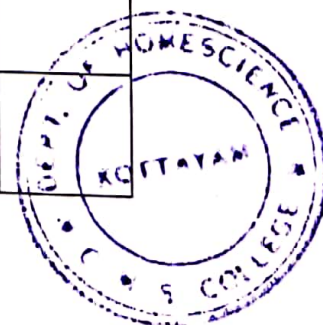
Passing Criteria



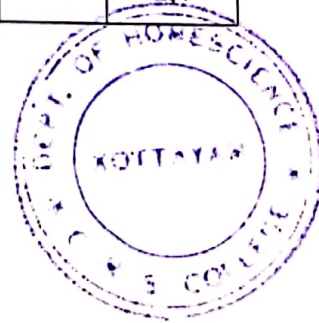
Combined pass in Internal and External (40%).

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

C O No	<i>Expected Course Outcomes</i> <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	



Module	Course Description	Hrs	CO.No.
1.0	Ingredients needed for bakery and confectionary	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	Biscuits	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	Cakes	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	Icing	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	Pastries and Doughnuts	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	Home Made chocolates & Toffee	3	
6.1	Chocolates- Types & Characteristics	1/2	4
6.2	Ingredients & Basic Procedure & tips in making chocolates	1/2	2,4



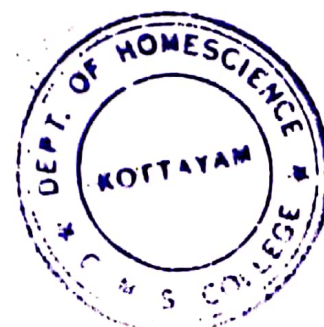
6.3	Tools and equipments Needed	1/2	3
6.4	Toffee-Types & Characteristics	1/2	
6.5	Ingredients & Basic Procedure in making toffee	1/2	2,4
6.6	Tools and equipments Needed	1/2	3
7	Marketing of Products	2	
7.1	Food laws & standards connected with bakery and confectionary- HACCP, GMP, FSSA	1/2	5
7.2	Procedure 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	Ingredients needed for bakery and confectionary	2	
	Market survey of equipments & tools needed for bakery & confectionary and prepare a report.		3,7
2	Biscuits	3	
	Demonstration and Preparation of Salted, Ice-box, Piping, Rolling cookies and snowball (Any three)		1,2,6,7
3	Cakes	3	
	Demonstration and Preparation of a decorative and non decorative cake		1,2,6,7
	Visit to a cake baking unit		



4.	Icing	3	
	Demonstration on the preparation and application of any three types of icing		1,2,6,7
5.	Pastries & Dough Nuts	3	
	Demonstration and Preparation of Cream Roll ,Jam roll and doughnuts		1,2,6,7
6	Home Made Chocolates & Toffee	3	
	Demonstration and Preparation of any three varieties of chocolates and a toffee		1,2,6,7
7	Marketing of Products	1	
	Visit to Municipality to understand the current procedure in acquiring a license for running a home / commercial baking unit		5,7

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 6th edition-CHAMPON & Hall
4. B.Srilakshmi (2015),Food Science, 6th 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.

Nimmy Regher

