

**Title:** Basics of Bakery

**Aim:**

To provide a basic knowledge of baking products like breads, cakes, cookies, short crust pastries, puddings.

**Outcome:**

At the end of the course the student will be able to prepare basic baking techniques.

No	Modules/Practical	No. Hours	Days & Timings
1	Yeast dough products ( bread, pizza bases)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays ( 09:00 AM to 01:00 PM)
2	Basic cakes (eggless cakes, egg based cakes, pastries)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays ( 09:00 AM to 01:00 PM)
3	cookies ( 5 variety of cookies)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays ( 09:00 AM to 01:00 PM)
4	Short crust pastry	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays ( 09:00 AM to 01:00 PM)
5	puddings ( hot)	6 hours	Saturdays (02:00 PM to 04:00PM) Sundays ( 09:00 AM to 01:00 PM)
6	Puddings ( cold)	6hours	Saturdays (02:00 PM to 04:00PM) Sundays ( 09:00 AM to 01:00 PM)

**Course Duration:** 36 hours.

**Proposed Timing:** Weekends (6 hrs.)

**Eligibility:** min. age limit of 18

**Assessment pattern:**

**Course Fees:** 2,000/-

**Resource persons:** Mr. Vinayak Harogopp & Prof. Nandakumar G

**Method of assessment:** each modules/practical will be assessed on the same day (matrix attached)

**Feedback:** Module or practical wise feedback will be taken in google form

**List reference books:**

1. Food production operations- by Parvinder S. Bali

**Criteria for completion:** consolidated marks of each practical will be calculated as grades and then the certificate will be issued.