

**Skills Development Program of the Ministry of Tourism
HUNNAR SE ROZGAR**

Course Guidelines

Course Title	Bakery & Patisserie
Objective	Increase trained manpower capacity of service providers
Eligibility	8 th Class pass Age: 18 to 28 years
Course Administration	To be delivered by Institutes of Hotel Management & Food Craft.
Duration	Eight Weeks (360 Hours)
In Institute	Four hours per day for 5 days a week (160 Hours) Theory: One hour per day Practical: Three hours per day (Demonstration & Hands on training)
Industry Attachment	Minimum 200 hours. Monday to Friday: 4 hours for 40 days Saturday: 8 hours for 7 days
Admission	Through Advertisement on first come first served basis with class size of 25-30 students
Fee	No course fee for trainee
Stipend	Rs.2000/- at the end of course
Attendance & Stipend Eligibility	Students must attain minimum 90% attendance at Institute and must log in 200 hours industry attachment to be entitled for stipend.
Examination	One hour objective type, multiple choice paper to test theoretical knowledge and 4/5 tasks in practical. Minimum pass marks are 60%
Certification	By Institute



Course Details
Bakery & Patisserie Course
THEORY COMPONENT (40 Hours)

S.No.	Topic
1	Pride in Nation
2	Tourism & You
3	Aims & Objectives of Bakery
4	Bakery equipment and their uses
5	Raw Materials used in Bakery & Patisserie. <ul style="list-style-type: none"> • Flour: Composition, types, grading, gluten, WAP of flour. • Yeast: Elementary knowledge: • Functions and uses. • Effects of over and under fermentation. • Eggs: Uses • Sugar • Salt: use and effect. • Fats • Milk • Cream • Leavening Agents
6	Methods of preparing Bread and Bread rolls <ul style="list-style-type: none"> • Faults in bread making • Bread Improvers
7	Methods of Cake Making and Faults in Cake making
8	Basic methods of Pastry making



PRACTICAL COMPONENT (120 Hours)

S.No.	Topic
1	Equipments <ul style="list-style-type: none"> • Identification • Uses and handling Ingredients - Qualitative and quantitative measures
2	BREAD MAKING <ul style="list-style-type: none"> • Demonstration & Preparation of Simple and enriched bread recipes • Bread Loaf (White and Brown) • Bread Rolls (Various shapes) • French Bread • Brioche
3	SIMPLE CAKES <ul style="list-style-type: none"> • Demonstration & Preparation of Simple and enriched Cakes, recipes • Sponge, Genoise, Fatless, Swiss roll • Fruit Cake • Rich Cakes • Dundee • Madeira
4	SIMPLE COOKIES <ul style="list-style-type: none"> • Demonstration and Preparation of simple cookies like • Nan Khatai • Golden Goodies • Melting moments • Swiss tart • Tri colour biscuits • Chocolate chip • Cookies • Chocolate Cream Fingers • Bachelor Buttons.
5	HOT / COLD DESSERTS <ul style="list-style-type: none"> • Caramel Custard, • Bread and Butter Pudding • Queen of Pudding • Soufflé – Lemon / Pineapple • Mousse (Chocolate Coffee)



	<ul style="list-style-type: none"> • Bavaroise • Diplomat Pudding • Apricot Pudding • Steamed Pudding - Albert Pudding, Cabinet Pudding.
6	Pastry - 04 varieties
7	Muffins
8	Bread varieties

