

**INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY  
AND APPLIED NUTRITION, MUMBAI**

(An Autonomous Body under Ministry of Tourism, Government of India)  
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**ADMISSION NOTICE**  
**SIX WEEKS ENTREPRENEURSHIP PROGRAMME**

Applications are invited on prescribed form for admission in -

**1. BAKER**

- Minimum Qualification - 8<sup>th</sup> Class Pass
- Stipend – Rs. 1000/- at the End of the Programme
- Training Group Size - Maximum 30
- Fees for the Applicant/trainee would be Rs.100/- for general candidates, 50% fee (i.e. Rs.50/-) for Women & Physically Handicapped and no Fees for the SC/ST candidates to be collected on Admission of eligible candidates.
- Eligible candidates can obtain application forms from the Institute office or from Institute Website. ([www.ihmctan.edu](http://www.ihmctan.edu))
- Admission will be granted in First Come First Serve Basis
- Course are expected to be commence from 21<sup>ST</sup> MARCH 2022.

# SIX WEEKS ENTREPRENEURSHIP COURSE - BAKERY COURSE CONTENT

## THEORY TOPICS

1	Baking & Pastry equipments	6	Cake making method
2	Steps & methods in bread making	7	Pastry
3	Role of each ingredient in bread making	8	Fats & oils
4	Methods of bread making	9	Sugar
5	Role of each ingredient in cake making	10	Hazards Analysis critical control point

## PRACTICALS / DEMONSTRATION

1	Bread Rolls	26	Brioche
2	Eggless cake	27	Bakewell tart
3	Madeira cake	28	Croissant
4	Brown bread	29	Banana walnut cake
5	Crème Caramel	30	Vegetable puffs
6	Crème Brulee	31	Shrewsbury biscuits
7	Fruit cake	32	Fruit tart
8	Chocolate mousse	33	Lemon curd tarts
9	Vienna rolls	34	Bread sticks
10	Swiss roll / Yule log	35	Focaccia with vegetable topping
11	Lemon souffle	36	Corn and mushroom quiche
12	Chutney rolls	37	Black forest
13	Chocolate cake with ganache	38	Date and walnut cake
14	Wine biscuits	39	Melting moments
15	Pineapple upside down cake	40	Nankhatai
16	Toast	41	Rawa coconut cake
17	Coffee mousse	42	Brown bread loaf
18	Mango mousse	43	Harlequin bread
19	Apple strudel	44	Rich walnut pie
20	Doughnuts	45	Hot cross buns
21	Oats & raisin cookies	46	Christmas pudding with rum sauce
22	Masala bread rolls	47	Mawa cake
23	Apple pie	48	Jam tart
24	Eclairs	49	Brownie
25	Pizza	50	Chocolate chip cookies