

**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:<ul style="list-style-type: none">● 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	<p>SIMPLE COOKIES</p> <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.
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5	<p>HOT / COLD DESSERTS</p> <ul style="list-style-type: none"> • Caramel Custard, • Bread and Butter Pudding • Queen of Pudding • Soufflé – Lemon / Pineapple • Mousse (Chocolate Coffee)
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- Bavaroise
- Diplomat Pudding
- Apricot Pudding
- Steamed Pudding - Albert Pudding, Cabinet Pudding.

6 Pastry - 04 varieties

7 Muffins

8 Bread varieties