Name of Course: BAKER

1	Pre-requisites to Training	Preferably 8th class
2	Age Group	Min 18 yrs
3	Training Outcome	Objectives: At the end of the training the trainees will be able to: 1. Handle the equipment used in bakery 2. Understand and able to apply the ingredients formulae in the recipe 3. Prepare the different breads 4. Prepare varieties of cake 5. Prepare pastry products 6. To be able to open their own bakery through design, setup and its running.
4	Theory Duration	26 Hours
5	Practical Duration	124 Hours
6	Total Duration	150 Hours
7	Category of course	I

SYLLABUS: THEORY (Duration - 26 Hours)

S. No.	Topic	Hrs	Weightage
2	Tourism & You	02	10%
3	Aims & Objectives of Bakery	02	10%
4	Bakery equipment and their uses	02	10%

5	Raw Materials used in Bakery & Patisserie
	• Flour: Composition, types, grading, gluten, WAP
	• Yeast : Elementary knowledge:
	   o Functions and uses
	   o Effects of over and under fermentation
	• Eggs: Functions & Uses
	• Sugar: Types and Uses
	• Salt: Use and effect.
	• Fats: Types and uses
	• Leavening Agents
	• Bread Improver
		08	20%

6	Methods of Bread Making • Straight dough Method • Sponge & dough Method	04	20%
7	Cake Making Methods	04	20%

S. No.	Topic	Hrs	Weightage
	• Flour Batter Method • Sugar Batter method		
8	Food Safety Standard (HACCP), Shelf life	02	5%
9	Basic food costing	02	5%

SYLLABUS: PRACTICAL (Duration - 124 Hours)

S. No.	Topic	Hrs	Weightage
1	Equipment • Identification • Use and hand ling Ingredients – Qualitative and quantitative measures	08	10%
2	Bread Making • Demonstration & Preparation of Simple and enriched bread recipes • Bread Loaf (White and Brown) • Bread Rolls (Various shapes) • Pizza base, Burger Rolls, Hot Dog Rolls, Sweet bun Kulcha	32	20%
3	Simple cake • Demonstration & Preparation of Simple and enriched Cakes, recipes • Sponge, Genoise, Fatless, Swiss roll • Fruit Cake • Rich Cake • Muffins / Cup cake	32	20%
4	Basic Pastries • Sweet Paste – 4 Varieties (Cookies) • Puff Paste – 4 Varieties • Short crust Paste – 4 Varieties (Cookies)	32	20%
5	Eggless Baking	12	15%
6	Sugar- free Baking	08	15%