

Name of the Programme: Hotel Management Course Category: DSE Name of the Course: BAKERY& PATISSERIE						
Course Credits	No. of Hours per week	Total Number of Teaching Hours	Scheme of Examination			
4 Credits	4 Hours	40 Hours	Hours	IA	Exam	Total
			02	40	60	100

Programme Objectives:

The students should be able to • Learn about various types of breads and its varieties • Use the techniques taught while making types of breads. • Make types of pastries and its varieties and learn the techniques and recipes of the same. • Make types of cakes & learn methods, recipes of making cake and its varieties • Have a knowhow of Chaud i.e. hot and Froid i.e. cold Dishes. Know the role and function of each ingredient used in baking cakes, breads, pastries, etc.

Unit-I(06 Hours)

ADVANCED BAKERY: SUGAR TECHNIQUES: Function of ingredients in sugar work and Sugar Boiling temperatures, blown, Spun, Pulled, and Rock sugar • ICINGS & GLAZES: Types of Icings and marzipan

Unit-II(12 Hours)

CAKES AND CAKE SPECIALTIES: Common Problems with Cake Production, Creamed Cakes, Common Problems with Creamed Cakes, Whipped Cakes, Common Problems with Sponge Cakes- SWEET YEAST DOUGH PRODUCTS: Buns; Coffee Cake, Dough Products, Specialty Rolls and Yeast-Raised Cakes, Croissant, Yeast-raised Doughnuts, Common Problems with Doughnuts.

Unit-III (10 Hours)

BREAD MAKING: • Breads:- White Pan Bread; Pullman, Split-top, and Round Split Breads, French and Italian Breads and Rolls, Vienna Bread, Egg Bread and Rolls; Hard Roll Varieties, Soft Roll Varieties, Rye Bread Varieties, Cornmeal Bread, Whole Wheat Bread, Raisin Bread, Cheese Bread, Middle Eastern Pita Bread

Unit-IV (04 Hours)

PASTRIES & TYPES OF PASTRIES : Short Dough Pastries, Puff Pastries, Common Problems with Puff Pastries, Cream Cheese Dough Products, Icings, Cream, Whipped Phyllo Pastry, Common pastry faults, Danish Pastry with Faults & causes • Conversion of formulas used in baking • Measures & equivalent weights of raw material

Unit-V (08 Hours)

Food Costing: Percentage, discounts, service charges, wastage in preparation and purchasing, food cost percentage or kitchen percentage, Standard recipes, selling prices, business documents i.e. purchase order, delivery note, invoice and statement of account -Food production cost control :Establishing purchase specification, dealing with suppliers, store organization, stock control, portion control, yield testing.

Reference Books:

1. "The Professional Chef" by Culinary Institute of America
2. Practical Baking, 5th Edition by William J. Sultan Wiley Publications
3. Baking and Pastry: Mastering the Art by The Culinary Institute of America, Wiley Publications
4. Practical Baking, 5th Edition by William J. Sultan Wiley Publications
5. Baking and Pastry: Mastering the Art by The Culinary Institute of America, Wiley Publications
6. Theory of cookery Krishna arora Frank brothers
7. The professional chef Arwind saraswat Ubs publications
8. Theory of catering Kinton & Cessarani
9. Professional cooking Wayne gisslen Le corden bleu