



ADD ON COURSE: BAKING TECHNICIAN

DEPARTMENT OF HOME SCIENCE

L.T.K. COLLEGE, Azad, Lakhimpur, 787032, Assam

1. Aims and Objectives:

- To provide judicious mix of skills relating to a profession and appropriate content of general education.
- To ensure that the students have adequate knowledge and skills, so that they are work ready at each exit point of the programme.
- To integrate NSQF within the undergraduate level of higher education in order to enhance employability of the graduates and meet industry requirements.
- To provide vertical mobility to students coming out of 10+2 with arts/ Science

2. Syllabus:

Baking Technician: Bakery and Confectionery (Theory)

Total Lecture Hours: 10 hours

Aim of the course:

To impart basic and applied technology of baking and confectionary and acquaint with the manufacturing technology of bakery and confectionary products.

Unit I: Principles of baking and Bread manufacturing **6 Hours**


Major baking ingredients and their functions, role of baking ingredients in improving the quality of bread. Characteristics of good flour used for making bread, biscuits and Cakes. Ingredients used for bread manufacture, methods of mixing the ingredients, dough development methods - straight dough, sponge dough, moulding, proofing, baking, packing, spoilage, bread staling, methods to reduce bread staling and spoilage.

Unit II: Cake and Biscuit manufacturing **4 Hours**

Processing of cakes and biscuits- ingredients, development of batter, baking and packing, Spoilage in cakes and biscuits.

Reference books:

- Zhou. W, Hui Y,H; (2014), "Bakery Products Science and Technology", 2nd Edition, Wiley Blackwell Publishers,
- Pyler, E. J. and Gorton, L.A.(2009), "Baking Science & Technology" Vol.1 Fourth Edition,Sosland Publications.


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- 3) Stanley P. Cauvain, Linda S. Young, (2008), "Baked Products: Science Technology and Practice". John Wiley & Sons Publishers.

Baking Technician: Bakery and Confectionery (Practical)

Total Laboratory Hours: 20 (3 Hours/ Week)

Aim of the course: To develop professional and practical knowledge in bakery and Confectionery and make them competent as an entrepreneur.

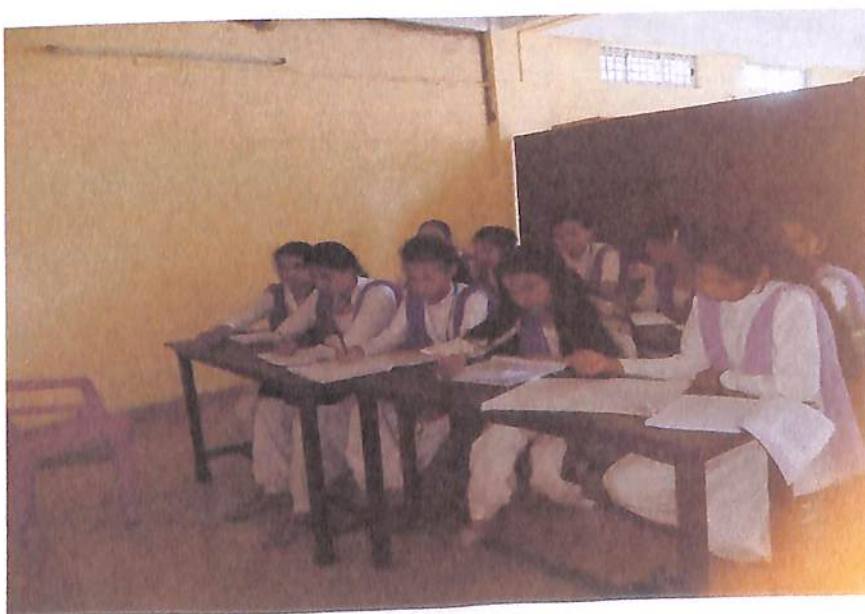
Syllabus Content

- Preparation of ghee biscuits
- Preparation of sweet and salt biscuits
- Preparation of bread
- Preparation of pizza
- Preparation of hot cross buns (sweet buns)
- Preparation of jamnut cookies
- Preparation of vanilla cake
- Preparation of cake.
- Visit to production unit of a bakery.

3. Class Routine:

Days	Time
Monday	2.15 pm – 3.00 pm
Wednesday	2.15 pm – 3.00 pm
Friday	2.15 pm – 3.00 pm

4. Photo:




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5. Student List:

Student Enrolment List and Students Who Completed the Course

Sl. No	Name of Students
1.	Sandhya Gogoi
2.	Shikamoni Borah
3.	Binisha Gogoi
4.	Krishna Borpatra Gohain
5.	Ruli Das
6.	Nimisha Kowar
7.	Bulbuli Saikia
8.	Kasmiri Borah
9.	Pritika Roy
10.	Sangita Shill
11.	Bornali Phukan
12.	Mitali Nath
13.	Lishamoni Konwer
14.	Rasmirekha Gogoi
15.	Rajmin Akhter Begum


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6. Question Paper:

Add on Course Final Exam, 2022

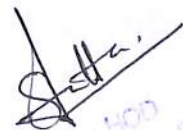
Food processing (Bakery & Confectionary)

Time: 2 Hours

Full marks: 48

1. Write Short notes on: 3X2=6
 - a) Gluten
 - b) Khandsari sugar
 - c) Confectionaries
2. Differentiate between : 3X4=12
 - a) Hard wheat and Soft wheat
 - b) Hard candy and Soft candy
 - c) Biscuits and Cakes
3. Write any four of the following:
 - a) Write the manufacturing process of sugar from sugarcane? 4
 - b) What are confectionaries? Give examples of crystalline confectionery? 2+2 = 4
 - d) What are the major bread making ingredients? Also write their functions. 2+3 = 5
 - d) What is bread staling? Write the steps of bread making process. 2+5 = 7
 - e) Write about the different types of bread making methods. 4


7. Certificate:


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8. Learning Outcome: After the completion of the course students acquired skills about how to prepare different bakery items. The students developed their knowledge about how to open and run a bakery.


Principal
L.T.K. College Azad
North Lakhimpur


(Swapna Dutta)

Course Co-ordinator

Add on Course

Department of Home Science

L.T.K. College, Azad, North Lakhimpur

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