

As Per NEP 2020

University of Mumbai



Syllabus for Basket of Open Elective (OE)	
Board of Studies in Culinary Arts	
UG First Year Programme	
Semester -	I
Title of Paper	Credits 2
I) Essential Bakery and Confectionery-I (PR)	Credits 2
From the Academic Year	2024-25

Syllabus

SEM- I

OPEN ELECTIVE (OE)

ESSENTIAL BAKERY & CONFECTIONERY- I		
Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to :	Bakery and Confectionery is an culinary art which server different bakery products to cater to nation and international guest. Bakery teaches the principle & science of baking to create various bakery products. The technique and art to make Bread, Cakes, Cookies, Pastry and basic desserts can be learn from this course.
2	Vertical	OPEN ELECTIVE (OE)
3	Types	Practical
4	Credit	2 Credits (1 Credit = 30 Hours for Practical in Semester)
5	Hours Allotted	60 Hours
6	Marks Allotted	50 Marks (Internal Exam - 20 Marks,/ External Exam - 30 Marks)
7	OBJECTIVE: Objective of this course is to familiarize the student with the basics of Bakery & Confectionery products as per the guest requirement. 1. To know the art of bakery and confectionery 2. To learn the basic principle & science of baking to create various bakery products. 3. Familiarization of tools and equipment and their used in bakery. 4. To Learn about the Ingredients and their roll and function in bake products 5. To Know the basic history of all the bakery Product. 6. To learn the techniqe and art to make Bread, Cakes, Cookies, Pastry and basic desserts.	
8	COURSE OUTCOME: On completion of this course students will be able to demonstrate the preparation of the above mentioned dishes in their journals and will be able to 1) Demonstrate the art & Science of bakery and confectionery and its important to Culinary students. 2) Work and identify the Ingredients, tools and equipment and their used in bakery. 3) Establish self-business in the Bakery & Confectionery. 4) Know the Art, skills and Technique to produce innovative bakery products as per guest demand and face the excellence in the bakery industry.	

9 – Practical	Particulars	Total Hrs 60
BREAD ART		
Introduction and Familiarization	• Introduction to bakery and confectionery /Patisserie • Basic principle & science of baking • Familiarization of tools and equipment and their used in bakery.	
Introduction and Familiarization	• Ingredients and their roll and function in bake products • Basic history of Bread • Safety handling practice.	
Yeast Bread	• Basic Bread Rolls (hard & soft rolls) • Bread Stick • French Bread & Bread Loaf	
International Breads	• Focaccia • Lavash • Pita • Pizza Bread • Ciabatta • Cheese Bread • Garlic Bread	
Cookies	• Butter Cookies • Chocolate Chip Cookies • Brandy Snaps • Ice Box Cookies Almond Biscotti • Coconut Macaroons • Peanut Macaroon • Melting moments • Chocolate Brownies	
Pudding	• Sticky Toffee Pudding • Christmas Pudding • Rum & Raisin Pudding • Vanilla Pudding • Bread & Butter Pudding	

Cake Making	• Basic Sponge Cake • Genoise Sponge Cake • Pound Cake, Lemon Cake • Marble Cake, Fruit Cake • Eggless Cake, Ribbon Cake • Swiss Roll, Madeleines	
Pastry	Short Crust Pastry • Apple Pie , Jam Tarts • Quiche • Lemon Tart , Bakewell Tart Choux Pastry • Chocolate Éclairs • Profiteroles Swan	
Creams & Sauces	• Crème Anglaise • Pastry Cream • Bavarian Cream • Chocolate Sauce • Caramel Sauce • Melba Sauce • Hot Chocolate Sauce • Hot Caramel Sauce	
Mousse	• Praline Mousse • Strawberry Mousse • Mango Mousse	

10	Text Book :- <u>BAKERY & CONFECTIONERY</u> 1. Bakery materials & methods, A. R. Daniel 2. Basic Bakery, J. C. Dubey 3. Basic Pastry Work Techniques, L. G. Nicollello & J. Dinsdall 4. Textbook of Bakery&Confectionery by Yogambal Ashokkumar
11	Reference Books:- <u>BAKERY & CONFECTIONERY</u> 1. Bread, Eric Treuille & Ursula Ferrigrio 2. Cake Icing & Decorating, Handship, Carole 3. Professional Baking, Wayne Gielen, 4. Understanding Baking, Joseph Amendola, Donald Lundberg 5. Pizza Toppings, Hamlyn 6. Practice Baking(5th edition) by William J Sultan 7. Advance Bread & Pastry by Michel Suas
12	Internal 40% & External 60%, Semester End Examination Individual Passing in Internal and External Examination : 40%

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Format for Practical Examination Pattern : for the final examination

PRACTICAL EXAMINATION PATTERN :-**ESSENTIAL BAKERY & Confectionery - I (PRACTICAL):-
Scheme of Examination: (50 marks)**

- Candidate will be given a menu comprising of 3/5 dishes/ products.
- Indent sheet and plan of work sheet to be filled by the candidate of the menu / Dishes he gets.
- He / she supposed to collect indents, prepare and present the dishes in the menu within stipulated time.
- Cleaning and securing equipments and working area is also to be done within stipulated time.
- Assessment will be done as follows –

External Evaluation					Internal Evaluation		
Colour	Consistency	Taste	Texture	Viva-voce, Personal Grooming	Journal	Indent Sheet & plan of work	Cleaning & Securing
05	05	05	05	10	05	10	05

Sign of the BOS
Chairman
Name of the
Chairman
Name of the BOS

Sign of the
Offg. Associate Dean
Name of the Associate Dean
Name of the Faculty

Sign of the
Offg. Dean
Name of the Offg. Dean
Name of the Faculty