

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 -	II
Title of Paper	Credits 2
I) Essential Bakery and Confectionery –II (PR)	Credits 2
From the Academic Year	2024-25

Syllabus

(Sem.- II)

Open Elective (OE)

ESSENTIAL BAKERY & CONFECTIONERY- II		
Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to :	Bakery and Confectionery is an culinary art which serve different healthy bakery products to cater the nation and international guest. Bakery skill 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. By learning Bakery skill ,students can establish / lead the world class bake shop / patisserie department at nation and international level.
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 international breads 2. To learn to make healthy bakery products. 3. To learn and understand the science of Boiled pastry in bakery. 4. To know and learn various types of pastry and its principles 5. To Know the basic history of international bakery Product. To learn the techniqune and art to make Assorted Entremets and desserts.	
8	COURSE OUTCOME: After completion of the above practical's students shall be able to prepare a product mentioned in journals and able to 1) Demonstrate the Science. Arts and important healthy baking and international bake products 2) Know the Art, skills and Technique to produce innovative bakery products as per guest demand and face the excellence in the bakery industry. 3) Establish / lead the world class bake shop / patisserie department,	

9 - Practical	Particulars	Total Hrs 60
International Breads	Baguette Ficelle Fougasse Bastone Bing Boule	
Healthy Bread	Rye Bread Multigrain Whole Wheat Millet Bread Healthy Bread	
Pastry	Paris brest Mille feuille Napolean Puff pastry, Flaky pastry	
Viennoiserie	Danish Pastry- blueberry, custard, apple, frangipane Croissant Pain-au-chocolate Canelle	
Assorted Entremets'	Catalana, Clafoutis, Baba-aurhum, Daifuku, Dango, Monaka, Ice Kachang, Moon cake, Deep fried ice-cream,	
Tart & Pie	Assorted Tarts and Pies.	
Desserts	Chocolate Souffle, Granita, Tiramisu, Crepe Suzette, Zabaglione, Cannoli, Zucotto, Crème	
Jelly Dessert	Assorted Jelly Dessert	

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(5 th 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 equipment's 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