

As Per NEP 2020

University of Mumbai



Syllabus for Basket of OE	
Board of Studies in Hospitality Studies	
UG First Year Programme	
Semester	I
Title of Paper	Credits
I) Basics of Bakery & Patisserie	2
From the Academic Year	2024-25

Sr. No.	Heading	Particulars
1	Description the course: Including but Not limited to :	Basics of Bakery & Patisserie Bakery & patisserie has seen an exponential growth since the pandemic. Many homemakers and college going students have started making and selling their homemade baked goodies. This course will enable those students interested in this field to learn the nuances of bakery & patisserie. Chefs, Patisseries, entrepreneurs in all Food & Beverage sectors
2	Vertical :	Open Elective
3	Type :	Practical
4	Credit:	2 credits
5	Hours Allotted :	60 Hours
6	Marks Allotted:	50 Marks
7	Course Objectives: <ol style="list-style-type: none"> 1. To understand the basic principles in baking including ingredients, tools and the equipment used. 2. To understand the fundamentals of baking breads, cookies, cakes & pastries. 3. To understand the art and science involved in baking 	

8	<p>Course Outcomes:</p> <ol style="list-style-type: none"> 1. To identify the basic baking principles including technical functions and baking temperatures. 2. To identify the various tools, equipment, ingredients and understand the techniques used in producing breads in a bakery. 3. Explain & demonstrate the fundamentals of baking cookies, cakes & pastries 4. To demonstrate the techniques used in making pastries like lamination, creaming & shortening etc.
9	<p>Modules:-</p> <hr/> <p>Module 1:</p> <hr/> <ol style="list-style-type: none"> 1. Introduction to Tools, Equipment's, Ingredients & 2. Bread rolls 3. Bread Loaf (Fruit/Milk/Cheese & Garlic) 4. Muffins (Creaming Method) (Chocolate chips etc) & 5. Flat icing 6. Whisking Method Sponge, Demo on Genoise 7. Sponge (Fat & Fatless) 8. Short crust Pastry (Jam Tarts/Chocolate Tarts) 9. Lemon curd (Demo) 10. Cookies- Drop Cookies & Piped Cookies. 11. Enriched Dough Breads (Cinnamon rolls/Chelsea 12. Buns) 13. Hard Rolls & Bread sticks 14. <hr/> <p>Module 2:</p> <hr/> <ol style="list-style-type: none"> 1. Flaky Pastry (Cheese straws/ Palmier) 2. Puff Pastry (Turnovers Veg & Non veg) 3. Choux pastry (Eclair & Profit rolls) 4. Danish Pastry (Croissant) 5. Short Crust Pastry Savoury (Quiche) 6. Rich Cakes (Fruit cake/ Plum Cake etc)

	<p>7. Bakery terms 8. Gluten, Docking, WAP, Oven spring, Flying Ferment, 9. Scoring, Fermentation, Proofing, Proving, Knockback, Yeast, Baking, Over proofing, under proofing, Crust & Crumb. Creaming, Foaming, Whisking, Cut & Fold, Leavening, Aeration, 10. Emulsion, Curdling, Coagulation, Caramelization 11. Black jack, Gelatinization. Lamination, Blind Baking, Docking, Pie, Tart.</p>	
10	<p>Text Books: Parvinder S. Bali- Bakery & Patisserie Yogambal Ashokkumar Bakery & confectionery J.C Dubey Basic Pastry Modern Cookery</p>	
11	<p>Reference Books: Professional Baking by Wayne Gisslen CIA Mastering the Art & Craft baking & Pastry</p>	
12	<p>Internal Continuous Assessment: 40%</p>	<p>External, Semester End Examination 60% Individual Passing in Internal and External Examination</p>
13	<p>Continuous Evaluation through:</p>	<p>Presentation, assignment, project etc.</p>

14	<p>Format of Question Paper: Practical Courses Evaluation Scheme for First Year (UG) under NEP For Practical courses with 2 credit points total marks Allotted would be 50 Total Marks – 50 marks. Assessment Pattern (Evaluation Criteria) to be approved by the BOS.</p>
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Chairman
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Name of the Faculty**

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