

CERTIFICATE COURSE IN BAKERY AND CONFECTIONARY

**OFFERED BY CENTRE FOR INNOVATIVE SKILL-BASED COURSES (CISBC)
OPEN LEARNING DEVELOPMENT CENTRE, UNIVERSITY OF DELHI**

Mode: Offline

Course Duration: 06 Months

Structure: Theory + Practical + Hands on Self- Practice + Final Examination

Six Months On-Campus Training:

All Enrolled Students Will Under 6 Months Intensive Offline Training at the Campus, Which Will Include:
The Course Will Be Conducted on Monday to Friday, with 10 Am To 2 Pm of Classroom Engagement Per Day.

Program Specific Outcomes:

PSO1 This Program Focuses on Development of Employability Skills Required for Hotels, Bakery & Confectionery, Restaurants, Hospitality Through the Use of Competency Based Course.

PSO2 The Learner Shall Have Knowledge About Bakery & Confectionery Production, Food Safety, Food Service, Basics of Entrepreneurship, Food Production Management and Specialized Bakery & Confectionery Operations with Effective Communication and Management Skills.

PSO3 It Will Further Open Avenues for Jobs and Bakery Business.

PSO4 The Interesting Facet of The Program You Will Train with Professional Chefs.

PSO5 The Program Will Give Operational and Management Experience in Bakery and Confectionery Industry.

SCHEME OF EXAMINATION

Core Courses:

SUBJECT CODE	TITLE OF THE SUBJECT	External Marks	Practical Marks	Viva Marks	Sessional Marks	Attendance Marks	Total Marks
CCBC -101	Bakery	50	40	20	20	20	150
CCBC-102	Confectionery	50	40	20	20	20	150
CCBC-103	Hygiene and Sanitation	60	–	–	20	20	100
CCBC-104	Basics of Entrepreneurship	60	–	–	20	20	100
CCBC-105	Food Costing & Marketing	60	–	–	20	20	100

NOTE:

Attendance: 20 marks (as per the following criteria) *

Attendance %	Marks
85% or above	20
70% to 85%	15
60% to 70%	10
50% to 60%	5
Less than 50%	0

Important Reminder A minimum attendance of 50% is required to be eligible for assessment and certification. Those with less than 50% attendance will not receive a certificate regardless of their performance in assignments and viva.

CCBC-101 : Bakery

Total Marks: 150

Learning Outcomes:

After Successful Completion of The Course, Learners Will Be Able To:

- Prepare A Wide Range of Bakery Products.
- Draw The Organization Chart and Kitchen Hierarchy of Bakery Department
- Start And Manage a Small-scale Bakery Business and You Can Become an entrepreneur.
- Draw The Organization Chart and Kitchen Hierarchy of Bakery Department
- Draw And Explain the Layout of a Bakery and Apply Food Safety and Hygiene Standards.
- Understand Quality Control and Food Regulations.
- Calculate Product Costing and Manage Production Workflow.

Theory:

Unit-I

Bakery- Introduction of Bakery, Scope of Bakery, Bakery Terms, Bakery Equipment and Utensil, Organization Chart of Bakery, Bakery Layout, Baker's Math, Soft Skills,

Unit- II

Role of Raw Material in Bakery- Selection of RAW Material, Different Types of Flours Available, Role of Flour, Wheat Structure, Gluten, Knowledge of Baker's Yeast & Leavening Agent, Types of Fat & Oil, Types of Sugar & Sweetener, Knowledge of Chocolate, Knowledge off Dairy Products (Milk, Butter, Cheese, Curds)

Unit-III

Baking Science and Baking Principles- Dough Mixing Process, Bread Fermentation, Measurement Baking Temperature & Time, Cooking, Types of Frying, Pre-preparation Techniques, Types of Vegetable Cutting, Packaging

Unit- IV

Food Safety and Quality Control in Industry- Food Regulations, SOP, GMP, HACCP, FSSAI, FIFO, Food Labelling, Safe Food Handling.

Practical:

- **Cookies & Biscuits-** Choco Chip Cookies, Honey & Oats Cookies, Butter Cookies, Multigrain Cookies, Jeera & Ajwain Biscuits, Buttermilk Jam Scones.
- **Dry Cake and Muffins-** Chocolate Teacake, Mawa Teacake, Banana Walnut Teacake, Chocolate Sponge Cake, Walnut Brownie, Plum Cake, Vanilla Muffins, Chocolate Chip Muffins, Cup Cake.
- **Shortcrust Pastry, Filo (Phyllo) Pastry, Choux Pastry-**Chocolate Tart, Fruit Tart, Apple Pie, Banoffee Pie, Puff Pastry, Potato Puff Pastry, French Hearts, Cheese Straws, Cinnamon straws, Eclairs & Churros.
- **Breads-** Slice Bread, Fruit Bread, Multigrain Bread, Doughnuts & Berliers, Garlic Loaf & Toast, Lavash, Bread Sticks, Bagel, Fresh Dough Pizza, Soft Rolls, Fruit Cake Rush, Kulcha, Pizza Base, Garlic Bread Sticks
- **International Breads-** Olive Focaccia, Ciabatta, French Baguette, Sourdough Bread, Brioche, Challah Bread, Pita Bread.

CCBC-102 : Confectionery

Total Marks: 150

Learning Outcomes:

After Successful Completion of The Course, Learners Will Be Able To:

- Prepare A Wide Range of Confectionery Products Such as Cake, Desserts Chocolates, Frosting, Cream, Fudge, and Sugar-based Items.
- Demonstrate Chocolate Tempering, Molding, Coating, And Decorating Techniques.
- Understand The Properties and Functions of Ingredients Used in Confectionery Production.
- Draw And Explain the Layout of A Confectionery Kitchen And Apply Food Safety And Hygiene Standards.
- Understand Quality Control Measures and Food Safety Regulations in Confectionery Production.
- Start And Manage a Small-scale Confectionery Business and Develop Entrepreneurial Skills.

Theory:

Unit-I

Confectionery- Introduction of Confectionery, Confectionery Equipment and Utensil, Scope of Confectionery, Confectionery Terms, Confectionery Layout, Confectionery Soft Skills.

Unit- II

Role of Raw Material in Confectionery - Selection of RAW Material, Types of Flours & Cake Premix, Role of Whipping Creams, Confectionery Sauces, Knowledge of Dairy Products, Fruits Compost, Cake Decoration Material.

Unit-III

Confectionery Production Methods- Characteristic of Cakes, Stages of Sugar, Types of Sponges, Types of Icing, Storage of Confectionery Product.

Unit- IV

Chocolates- Introduction to Chocolate, Chocolate Processing, Types of Chocolate, Chocolate Tempering, Chocolate Defects and Troubleshooting.

Practical:

- **Chocolate-Based Products-** Chocolate Ganache, Bonbons Chocolate, Chocolate Truffles, Chocolate-Coated Nuts, Chocolate Garnishes
- **Frosting & Cake- Fruits** Cake, Chocolate Truffle Cake, Black Forest Cake, Pineapple Pastry, Chocolate mousse, Tiramisu, Cake Jar, Bischoff Cheesecake, Rasmalai Cake, Red Velvet Cake, Butterscotch cake.

CCBC-103 : Hygiene and Sanitation

Total Marks:100

Learning Outcomes:

After Successful Completion of The Course, Learners Will Be Able To:

- Understand Food Microbiology, Food Contamination and Spoilage.
- Follow Sanitary Procedure During Food Handling.
- Understand The Importance of Personal Hygiene
- Analyze Critical Control Points; And
- Practice Laws Governing the Food Safety and Standards

Theory:

Unit-I

Hygiene & Sanitation- Introduction to Hygiene & Sanitation, Types of Hygiene, Types of Food Contamination, Pest Control

Unit- II

Role of Hygiene and Sanitation in Food Industry - Importance of Hygiene & Sanitation in Food Industry, Sanitary Procedure Followed During Food Handling, Benefits Of Personal Hygiene

Unit-III

Good Manufacturing Practices - Objectives of GMP, Key Principles of GMP, Benefits of GMP,

Unit- IV

Food Handling Practices- Raw Material Receiving Process, FIFO, Food Storage, Food Danger Zone,

CCBC-104 : Basics of Entrepreneurship

Total Marks:100

Learning Outcomes:

After Successful Completion of The Course, Learners Will Be Able To:

- Explain What Entrepreneurship Is, Its Importance, And How It Contributes to Economic Growth.
- Understand How to Create A Simple Business Plan Including Goals, Strategies, And Financial Projections.
- Build Problem-solving, Decision-making, And Adaptability Skills for Business Success.
- Describe Key Traits Such as Creativity, Risk-taking, Leadership, And Innovation.
- Develop Basic Business Planning Skills
- Learn Simple Marketing Methods

Theory:

Unit-I

Entrepreneurship- Meaning and Definition of Entrepreneurship, Characteristics of An Entrepreneur, Importance of Entrepreneurship in Economic Development, Types Of Entrepreneurs

Unit-II

Bakery Business Ideas and Opportunities- Sources of Business Ideas, Meaning and Importance of Business Plan, Identifying Business Opportunities, Market Needs and Gap Analysis, Advantages and Disadvantages Partnership,

Unit-III

Bakery Business Management- Production Management, Inventory Control, Staff Management, Financial Management, Sales & Customer Service.

Unit- IV

Marketing Strategy for Bakery Business- Publish Your Product, Local Marketing, Social Media Strategy, Offers & Promotions, Partnerships, Online Ordering & Delivery.

CCBC-105 : Food Costing & Marketing

Total Marks:100

Learning Outcomes:

After Successful Completion of The Course, Learners Will Be Able To:

- Explain The Concepts of Food Cost, Portion Cost, Yield, And Pricing Strategies Used in Food Service Operations.
- Prepare Standard Recipes and Compute Ingredient Costs, Portion Costs, And Selling Prices.
- Identify Methods to Control Food Cost, Reduce Waste, And Improve Profitability in Kitchens and Food Businesses.
- Describe Key Marketing Concepts Including Target Market, Segmentation, Branding, And Positioning.
- Develop Marketing Strategies for Food Businesses
- Apply social media, Online Promotions, And Food Delivery Platforms for Business Growth.

Theory:

Unit-I

Food Costing- Introduction to Food Costing, Meaning and Importance of Food Costing, Objectives of Food Cost Control, Types of Food Costs (Fixed, Variable, Miscellaneous Costs), Standard Cost Vs Actual Cost. Food Cost Calculation Methods

Unit-II

Purchasing, Storage and Inventory Control- Purchasing Procedures, Supplier Selection, Receiving and Inspection Methods, Types of Storage (Dry, Cold, Frozen), Inventory Management

Unit-III

Bakery Menu Planning & Pricing- Importance of Menu in Bakery Operations, Types of Bakery Menus, Menu Design & Layout, Customer Satisfaction, Target Customers (Students, Families, Premium Buyers)

Unit- IV

Marketing in Food Industry- Introduction to Marketing in Food Industry, Market Research Data Collection Methods, Market Segmentation (Demographic, Geographic, Psycho-graphic), Target Market Selection, Promotion & Branding, Advertising Methods, Social Media Marketing, Customer Relationship Management, Offers & Discounts.