



GUJARAT TECHNOLOGICAL UNIVERSITY

Program Name: Bachelor of Hotel Management and Catering Technology

Level: UG

Branch: Hotel Management & Catering Technology and
Hospitality and Tourism Administration

Course / Subject Code: BH04000011

Course / Subject Name: Basics of Bakery and Confectionery

w.e.f. Academic Year:	2025-26
Semester:	4
Category of the Course:	Core Course

Prerequisite:	The student shall have the basic knowledge of Bakery & Confectionery kitchen, products made, ingredients use, methods, techniques, presentation & baking process.
Rationale:	The course will enable the students to understand the basics of bakery & confectionery and introduce him to the concept of product preparation & its services in an organized manner.

Course Outcome:

After Completion of the Course, Student will able to:

No	Course Outcomes
01	Understand Evolution of Bakery & Confectionery
02	Identify various methods, tools & techniques used in bakery & confectionery
03	Elaborate on the role and importance of various ingredients used in bakery & confectionery.
04	Develop comprehensive working knowledge in bakery & confectionery

Teaching and Examination Scheme:

Teaching Scheme (in Hours)			Total Credits L+T+ (PR/2)	Assessment Pattern and Marks				Total Marks
L	T	PR	C	Theory		Tutorial/Practical		
				ESE (E)	PA/CA(M)	PA/CA(I)	ESE (V)	
2	0	4	04	70	30	50	0	150

Course Content: (THEORY)

Unit No.	Content	No. of Hours	% of Weightage
1.	Introduction a) History of Baking b) Ingredients & their uses c) Bakery & Confectionery Layout d) Tools & Equipment used	4	20



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2.	Breads a) Bread Making Process b) Types of Breads c) Methods of Making Bread d) Bread Faults & Remedies	6	20
3.	Biscuits, Cakes & Cookies a) Classification of Biscuits b) Classification of Cakes c) Classification of Cookies d) Methods of Making Biscuits e) Methods of Making Cakes f) Methods of Making Cookies g) Cake Faults & Remedies h) Cake Icings & Decorations	8	20
4.	Pastry Doughs a) Short Crust b) Phyllo Pastry c) Puff Pastry d) Choux Pastry e) Laminated Pastry	6	20
5.	Breakfast Bakery Products & Confectionary Products a) Brioche, Pretzel, Bagels, Doughnut & Muffin b) Danish Pastries & Croissant Introduction to Chocolate & Chocolate Products a) History of Chocolate b) Process of Making Chocolate c) Types of Chocolate d) Tempering of Chocolate e) Uses of Chocolate – Ganache, Truffle, Praline & Moulded	6	20
Total		30	100

Suggested Specification Table with Marks (Theory):

Distribution of Theory Marks					
R Level	U Level	A Level	N Level	E Level	C Level
20	20	20	20	10	10

Where R: Remember; U: Understanding; A: Application, N: Analyze and E: Evaluate C: Create (as per Revised Bloom's Taxonomy)

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Course Content :(PRACTICAL)

Sr. No.	Content	No.of Hours	% of Weightage
1.	Introduction with Drawing of: a) Bakery Tools & Equipment b) Confectionery Tools & Equipment c) Bakery & Confectionery Layout	4	10
2.	Breads Preparation a) Bread Rolls– Soft Roll & Hard Rolls in different shapes & sizes b) Bread Loafs– White, Brown & Whole Wheat Breads c) Rich & Dough Breads –Brioche, Butter Buns, Bread Sticks, Sourdough	12	20
3.	Biscuits & Cakes Preparation a) Types of Biscuits – Rolled, Drop, Pipped, Chocolate, Gingerbread & Biscotti b) Types of Cookies – Salted, Sweet, Nankhatai, Melting Moments, Chocochip. c) Dry Cakes– Sponge, Butter, Fruit, Carrot, Pound & Marble d) Cream Cakes –Pineapple, Black Forest, Chocolate & Mocha	12	20
4.	Pastry Dough Products Preparation a) Short Crust–Cookies, Sweet & Savoury Pies & Tarts , Apple Pie b) Phyllo Pastry– Baklava & Apple strudel – German Style c) PuffPastry– VegPuff, ChickenPuff & Apple Strudel - EnglishStyle d) Choux Pastry – Savoury & Sweet Eclairs and Profitroles, e) Laminated Pastry– Danish - Custard, Jam, Fruit & Cinnamon rolls, Croissant.	20	30
5.	Breakfast Bakery & Other Confectionery Products a) Doughnuts, & Muffins, Bagels, Pretzel b) Mousse, Souffle & Bavarois c) Moulded Chocolates	12	20
	Total	60	100

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References/Suggested Learning Resources:

(a) Books:

1. Textbook of bakery and confectionery ,Sivalingam Y,PHIL earning Pvt.Ltd.,Edition3,2023
2. Bakery And Confectionery, Sathish kumar Chef, Notion Press, Inc.,Edition1, 2023
3. A Professional Text to Bakeryand Confectionery,KingsleeJohn,Edition1,2019

(b) Open-sources Software and website:

1. <https://www.nios.ac.in/online-course-material/vocational-courses/bakery.aspx>
2. <https://uou.ac.in/sites/default/files/slm/HM-302.pdf>
3. <https://www.cbse.gov.in/publications/vocational/Bakery%20and%20Confectionery/Confectionery%20Final%202.pdf>
4. <https://www.ihmnotes.in/assets/Docs/Books/9780199488797.pdf>
