

Certificate Course in Bakery

(Program Code: ACCB)

➤ Objectives of the course

- To train the students in the basic art & craft of bakery & pastry.
- Students will be trained to secure employment at entry level position in various hotel or bakeries.
- To help students to become entrepreneur after few experience.
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➤ Duration of the course

10 days

➤ Mode of Transaction

- Lecture Method
- Group Discussion Method
- Questioning-Answering
- Demonstration Method

➤ Content

Day	Menu	Dishes	Duration (in hrs)
Day 1		Introduction to bakery (theory)	2 hrs
Day 2	Breads	Pesto Roll, Dinner Roll, Focaccia	5 hrs
Day 3 to 5	Cakes with Icing	Chocolate Truffle Cake, Vanilla Cup Cake With Butter Icing, Black Forest Cake, Red Velvet Cake	4 x3= 12 hrs
Day 6	Puff pastry	Croissant, Puff	4 hrs
Day 7 to 8	Cookies & biscuits	Dry Fruit Cookies, Nankati, Choc Chips Cookies, Melting Moments, Jeera Biscuits , Whole Wheat Biscuits	4x2= 8hrs
Day9	Tea time cakes	Date & Walnut Cake, Carrot & Raisins Cake, Trutti Fruiti Cake	5 hrs
Day 10	Tarts	Apple Tarts, Spring Vegetable & Cheese Tarts	4hrs
		Total hrs	40 hrs

➤ **Examination** - Practical exam

➤ **Marking Scheme** - 100 marks

- Indent writing 10 marks
- 5 dishes preparation 10 marks each 10x5= 50 marks
- Plate presentation 10 marks
- Table set up 10 marks
- Viva 20 marks

➤ **Award of Grade and Certificate**

The class should be awarded to the student on the aggregate marks obtained by him/her at the written and practical examinations and, in respect of course the award of class shall be as follows:

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| i. Aggregate 70% and above | O Grade |
| ii. Aggregate 60% to 70% | A Grade |
| iii. Aggregate 55% to 60% | B Grade |
| iv. Aggregate 50% to 55% | C Grade |
| v. Aggregate 40% to 50% | D Grade |
| vi. Below 40%. | Fail. |