



## **School of Hospitality and Culinary Art The Neotia University**

Course Name	Foundation Course in Bakery & Confectionery 1
Course Code	CC-CAP102
Course Duration	15 weeks
Semester	1st
Core/Elective	Core - Culinary Art (Bakery & Confectionery)
Credit Points	2
Weekly Delivery/ Contact Hours	04 Hours per week
Resource	Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.
Requirements	
Class conducted at Building	School of Hospitality and Culinary Art
Prepared by	Mr. Subrata Routh

## **Course Description**

This course will help our students in gaining various skills required to work in Bakery & Confectionery. Students will learn the basics of bakery & confectionery techniques which are actually followed in 5\* hotel.

## **Course Outcomes (COs)/ Learning Outcomes (LOs)**

**Parameters required from the students:**

### **Prescribed and Recommended Readings:**

#### **Required Textbook(s)**

Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University  
Professional Baking Book: Author Wayne Gisslen, Published by John Wiley & Sons,  
ON COOKING written by Sarah R. Labensky Published by Pearson Education

#### **Recommended Readings**

Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University

#### **Other Learning Resources for use:**

Informative YouTube Videos, [www.slideshare.net](http://www.slideshare.net), [www.hmhub.in](http://www.hmhub.in), Various links provided by the book publishers etc.

<b>Foundation Course Bakery &amp; Confectionery 1 lab</b>		
<b>SL NO</b>		<b>Hours</b>
1	<b>MENU1</b> 1) Identification of various equipments, Uses and handling of equipment2) Identification	4
2	<b>MENU2</b> 1) Understanding the dough mixing methods & fermentation technique 2) Preparation of simple soft bread rolls, fancy bread rolls, Buns	4
3	<b>MENU3</b> Sandwich Bread loafs: White Bread, Brown bread,	4
4	<b>MENU 4</b> Ciabatta, Foccaia	4
5	<b>MENU 5</b> French baguette, Bread Stick, Pizza Base	4
6	<b>MENU 6</b> Puff Pastry (Vegetable Puff, Vol Au Vent)	4
7	<b>MENU 7</b> Croissant & Danish pastry	4
8	<b>MENU 8</b> Choux Pastry (Profitroles & Eclairs)	4
9	<b>MENU 9</b> Short crust Pastry (Pie & Tart)	4
10	<b>MENU 10</b> Muffins, Doughnut	4
11	<b>MENU 11</b> Banana Bread, Pancake	4
12	<b>MENU 12</b> Sugar Cooking stages, Dessert Sauces	4
13	<b>MENU 13</b> Various Chocolate confections	4
14	<b>MENU 14</b> Practice	4

15	<b>MENU 15 Practice</b>	4
	<b>Total</b>	<b>60</b>

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Foundation Course in Bakery & C	<b>MENU NO:</b>	1	<b>Teacher:</b>	
<b>TOPIC:</b>	<u>Menu -1</u>	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
	1) Identification of various			<b>Approved By:</b>	<b>Deputy Director</b>
<b>LEARNING OUTCOME</b>					
· Students are able to identify various ingredients required for various preparing bakery products.					
· They are able to identify various equipments and use them for preparing various baked goods.					
· They are able to measure the ingredients in correct manner as per the sandard recipe.					
<b>RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.</b>					
<b>REFERENCES: 1) Bakery &amp; Confectionery: Author Parvinder Singh Bali published by Oxford University</b>					
2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley & Sons,					
3) ON COOKING written by Sarah R. Labensky Published by Pearson Education					
<b>Video Link</b>					
Kitchen & bakery Equipments					
<a href="https://drive.google.com/file/d/1RZ6W-2FYaJF1ewQkb_HaHwhdlpSXWutp/view?usp=sharing">https://drive.google.com/file/d/1RZ6W-2FYaJF1ewQkb_HaHwhdlpSXWutp/view?usp=sharing</a>					
<b>METHODOLOGY :</b>					
PARTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP		
Briefing		15 minutes	Instruct students about various ingredients used in bakery		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Fixing of weighing scale, identification of various ingredients by touch and feel method		
			Identification of various equipments and their usage in bakery		
			Operation procedure for each equipment		
			Maintenance and cleaning procedure of each equipment		
Storage of ingredients		15 minutes	Store all ingredients in correct places and in correct manner		
Closing		20 minutes	Closing has to be done as per SOP		

<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>	
<b>POSSIBLE ERRORS</b>	<b>RECTIFICATION</b>
Choosing the wrong equipment	Pay attention to at their performance
Students not able to identify the correct ingredient	Pay attention to at their performance

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Foundation Course in Bakery & C	<b>MENU NO:</b>	2	<b>Teacher:</b>	
<b>TOPIC:</b>	<b>MENU-2</b> Soft Bread Rolls	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	<b>Deputy Director</b>
<b>LEARNING OUTCOME</b>					
· Students are able to mix the ingredients and prepare the dough for soft bread rolls.					
· They are able to bake the breads and slice them in correct manner.					
· They are able to explain the dishes					
<b>RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Bread mould etc.</b>					
<b>REFERENCES: 1) Bakery &amp; Confectionery: Author Parvinder Singh Bali published by Oxford University</b>					
<b>2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley &amp; Sons,</b>					
<b>3) ON COOKING written by Sarah R. Labensky Published by Pearson Education</b>					
<b>Video Link</b>					
<b>Soft Bread Rolls</b>					
<a href="https://drive.google.com/file/d/1FXPHGYclsgeB56_cUlxilNX3JPtauPZ6/view?usp=sharing">https://drive.google.com/file/d/1FXPHGYclsgeB56_cUlxilNX3JPtauPZ6/view?usp=sharing</a>					
<b>METHODOLOGY :</b>					
PARTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methodology		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Mis--en-place for breads (measuring ingredients, mixing, proving, scaling)		
			Start baking breads		
			Cooling & slicing breads		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		

Closing	20 minutes	Cleaning of all equipments
		Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>		<b>RECTIFICATION</b>
Poor volume		Poor leavening. Add more leavening agents or allow more resting time
Excessive volume		More leavening. Adjust the proving temperatures & time
Dark brown colour		More sugar or high heat. Adjust the quantity of sugar & temperature



PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Foundation Course in Bakery & C	<b>MENU NO:</b>	3	<b>Teacher:</b>	
<b>TOPIC:</b>	<b>MENU-3</b>	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
	Sandwich Bread loafs: White			<b>Approved By:</b>	Deputy Director
<b>LEARNING OUTCOME</b>					
· Students are able to mix the ingredients and prepare the dough for preparing the sandwich loaf.					
· They are able to bake the breads and slice them in correct manner.					
· They are able to explain the dishes					
<b>RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Bread mould etc.</b>					
<b>REFERENCES: 1) Bakery &amp; Confectionery: Author Parvinder Singh Bali published by Oxford University</b>					
2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley & Sons,					
3) ON COOKING written by Sarah R. Labensky Published by Pearson Education					
<b>METHODOLOGY :</b>					
PARTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methodology		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Mis--en-place for breads (measuring ingredients, mixing, proving, scaling)		
			Start baking breads		
			Cooling & slicing breads		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		
Closing		20 minutes	Cleaning of all equipments		
			Closing has to be done as per SOP		
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>					

POSSIBLE ERRORS	RECTIFICATION
Poor volume	Poor leavening. Add more leavening agents or allow more resting time
Excessive volume	More leavening. Adjust the proving temperatures & time
Dark brown colour	More sugar or high heat. Adjust the quantity of sugar & temperature

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Foundation Course in Bakery & C	<b>MENU NO:</b>	4	<b>Teacher:</b>	
<b>TOPIC:</b>	MENU-4 Ciabatta, Focaccia	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>LEARNING OUTCOME</b>					
· Students are able to mix the ingredients and prepare the dough these 2 breads.					
· They are able to bake the breads and slice them in correct manner.					
· They are able to explain the dishes					
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, cake tin, cake stand etc.					
<b>REFERENCES:</b> 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University 2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley & Sons, 3) ON COOKING written by Sarah R. Labensky Published by Pearson Education					
Video Link Focaccia <a href="https://drive.google.com/file/d/12ia7YCEB6e-vdgAfn883HVD_AglXwtkQ/view?usp=sharing">https://drive.google.com/file/d/12ia7YCEB6e-vdgAfn883HVD_AglXwtkQ/view?usp=sharing</a>					
<b>METHODOLOGY :</b>					
PARTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methodology		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Mis--en-place for breads (measuring ingredients, mixing, proving, scaling)		
			Start baking breads		
			Cooling & slicing breads		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		
Closing		20 minutes	Cleaning of all equipments		

Closing	20 minutes	Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>	<b>RECTIFICATION</b>	
Poor volume	Poor leavening. Add more leavening agents or allow more resting time	
Excessive volume	More leavening. Adjust the proving temperatures & time	
Dark brown colour	More sugar or high heat. Adjust the quantity of sugar & temperature	

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Foundation Course in Bakery & C	<b>MENU NO:</b>	5	<b>Teacher:</b>	
<b>TOPIC:</b>	MENU-5 French baguette	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>LEARNING OUTCOME</b>					
· Students are able to mix the ingredients and prepare the dough for these 3 breads.					
· They are able to bake the breads and slice them in correct manner.					
· They are able to explain the dishes					
<b>RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Bread mould etc.</b>					
<b>REFERENCES: 1) Bakery &amp; Confectionery: Author Parvinder Singh Bali published by Oxford University 2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley &amp; Sons, 3) ON COOKING written by Sarah R. Labensky Published by Pearson Education</b>					
Video Link <u>Bread Stick</u> <a href="https://drive.google.com/file/d/1n2PwjlvMwAOhOzONeFBRsgSne_ieT6uB/view?usp=sharing">https://drive.google.com/file/d/1n2PwjlvMwAOhOzONeFBRsgSne_ieT6uB/view?usp=sharing</a>					
<b>METHODOLOGY :</b>					
<b>PARTICULARS</b>		<b>TIME</b>	<b>TASK</b>		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methodology		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Mis--en-place for breads (measuring ingredients, mixing, proving, scaling)		
			Start baking breads, Cooling & slicing breads		
			Mis--en-place for bread stick (measuring ingredients, mixing, proving, scaling)		
			Start baking breads stick, cooling & slicing breads		
			Mis--en-place for pizza base (measuring ingredients, mixing, proving, scaling)		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the		

1asting	15 minutes	dish
Closing	20 minutes	Cleaning of all equipments
		Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>		<b>RECTIFICATION</b>
Poor volume		Poor leavening. Add more leavening agents or allow more resting time
Excessive volume		More leavening. Adjust the proving temperatures & time
Dark brown colour		More sugar or high heat. Adjust the quantity of sugar & temperature
Soft surface on French baguette		lack of salt wash. Frequently apply salt solution on baguette while baking

**PRACTICAL MANUAL**

**B.Sc Culinary Art**

<b>SUBJECT:</b>	Foundation Course in Bakery & Confectionery	<b>MENU NO:</b>	6	<b>Teacher:</b>	
<b>TOPIC:</b>	MENU-6 Basic Puff Pastry	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director

**LEARNING OUTCOME**

- Students are able to mix the ingredients and prepare the dough for these 2 dishes.
- They are able to bake the dough and slice them in correct manner.
- They are able to explain the dishes

**RESOURCES:** Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Baking trays, rolling pin etc.

**REFERENCES:** 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University  
 2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley & Sons,  
 3) ON COOKING written by Sarah R. Labensky Published by Pearson Education

**Video Link**

Basic Puff Pastry

[https://youtu.be/g-dF\\_j3AVTw](https://youtu.be/g-dF_j3AVTw)

**METHODOLOGY :**

PARTICULARS		TIME	TASK
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methodology
			Share with them some Presentation ideas
			Groom them about Social distance and maintain inside Practical Lab
Cooking		2hr 30mins	Mis-en-Place for preparing pastry (measuring ingredients, mixing dough, shaping)
			Preparing the vegetable filling for puff & stuffing techniques
			Baking the puff & cooling
Presentation		15 minutes	Present all Food items with proper Garnish
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish
Closing		20 minutes	Cleaning of all equipments

Closing	20 minutes	Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>	<b>RECTIFICATION</b>	
Excessive flaky texture	Butter quantity more. Adjust the butter quantity in the recipe	
Less flaky texture	Butter quantity less. Adjust the butter quantity in the recipe	
Puff did not rise up well	Fold & roll the pastry as per the recipe	



PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Foundation Course in Bakery & C	<b>MENU NO:</b>	7	<b>Teacher: Subrata Routh</b>	
<b>TOPIC:</b>	<b>MENU-7</b>	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
	Croissant			<b>Approved By:</b>	<b>Deputy Director</b>
<b>LEARNING OUTCOME</b>					
· Students are able to mix the ingredients and prepare the dough for these 2 dishes.					
· They are able to bake and present them in correct manner.					
· They are able to explain the dishes					
<b>RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Bread mould etc.</b>					
<b>REFERENCES: 1) Bakery &amp; Confectionery: Author Parvinder Singh Bali published by Oxford University</b>					
2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley & Sons,					
3) ON COOKING written by Sarah R. Labensky Published by Pearson Education					
<b>Video Link</b>					
<b>Croissant</b>					
<a href="https://drive.google.com/file/d/1AwqzhpQ-HQz8NZfGfuGxa6RowYX2xV6Z/view?usp=sharing">https://drive.google.com/file/d/1AwqzhpQ-HQz8NZfGfuGxa6RowYX2xV6Z/view?usp=sharing</a>					
<b>Danish Pastry</b>					
<a href="https://drive.google.com/file/d/1v7o3x63ec5d6MLL2ABI54HZOiTBnXfwG/view?usp=sharing">https://drive.google.com/file/d/1v7o3x63ec5d6MLL2ABI54HZOiTBnXfwG/view?usp=sharing</a>					
<b>METHODOLOGY :</b>					
PARTICULARS		TIME	TASK		
<b>Hygiene &amp; Grooming Check up</b>		10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP		
<b>Briefing</b>		15 minutes	Instruct students about recipes, mise-en-place, cooking methodology		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
<b>Cooking</b>		2hr 30mins	Mis--en-place for croissant & danish pastry (Rolling puff pastry, preparing the stuffing etc)		
			Start baking croissant and danish pastry		
			Arranging all food items for presentation		
<b>Presentation</b>		15 minutes	Present all Food items with proper Garnish		
<b>Tasting</b>		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the		

<b>Tasting</b>	15 minutes	dish
<b>Closing</b>	20 minutes	Cleaning of all equipments
		Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>		<b>RECTIFICATION</b>
Excessive flaky texture		Butter quantity more. Adjust the butter quantity in the recipe
Less flaky texture		Butter quantity less. Adjust the butter quantity in the recipe
Puff did not rise up well		Fold & roll the pastry as per the recipe

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Foundation Course in Bakery & C	<b>MENU NO:</b>	8	<b>Teacher:</b>	
<b>TOPIC:</b>	MENU-8 Basic Choux Pastry	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>LEARNING OUTCOME</b>					
· Students are able to mix the ingredients and prepare the dough for choux pastry & followed by prepare these 2 derivatives.					
· They are able to bake and present them in correct manner.					
· They are able to explain the dishes					
<b>RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Baking trays, rolling pin etc.</b>					
<b>REFERENCES:</b> 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University 2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley & Sons, 3) ON COOKING written by Sarah R. Labensky Published by Pearson Education					
Video Link <u>Basic Choux Pastry</u> <u>Eclairs &amp; Profiteroles</u> <a href="https://drive.google.com/file/d/1Go1cpvTlbOT5v37WO9exErfhUUpmVd/view?usp=sharing">https://drive.google.com/file/d/1Go1cpvTlbOT5v37WO9exErfhUUpmVd/view?usp=sharing</a>					
<b>METHODOLOGY :</b>					
PARTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methodology		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Mis-en-Place for preparing pastry (measuring ingredients, mixing dough, shaping		
			Preparing the whipping cream filling or pastry cream		
			Baking, cooling & stuffing pastry		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		
Closing		20 minutes	Cleaning of all equipments		

Closing	20 minutes	Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>	<b>RECTIFICATION</b>	
Poor volume	Eggs added too quickly into the dough & not mixed well.	
Poor volume	Oven door opened frequently. Avoid opening the door during baking.	
Poor color	Low baking emperature	

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Foundation Course in Bakery & C	<b>MENU NO:</b>	9	<b>Teacher:</b>	
<b>TOPIC:</b>	<b>MENU-9</b> Basic Shortcrust Pastry Apple Pie & Fruit tart	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>LEARNING OUTCOME</b>					
· Students are able to mix the ingredients and prepare the dough for Shortcrust Pastry & followed by prepare these 2 derivatives.					
· They are able to bake and present them in correct manner.					
· They are able to explain the dishes					
<b>RESOURCES:</b> Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Baking trays, rolling pin etc.					
<b>REFERENCES:</b> 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University					
Video Link Basic Short Crust Pastry Recipe <a href="https://youtu.be/TBtkfi4uo34">https://youtu.be/TBtkfi4uo34</a>					
<b>METHODOLOGY :</b>					
<b>PARTICULARS</b>		<b>TIME</b>	<b>TASK</b>		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methodology		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Mis-en-Place for preparing pastry (measuring ingredients, mixing dough,		
			Preparing the apple filling & fruit filling		
			Baking, cooling & stuffing pastry		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		
Closing		20 minutes	Cleaning of all equipments		
			Closing has to be done as per SOP		

**POSSIBLE SOURCES OF ERRORS & RECTIFICATION :**

<b>POSSIBLE ERRORS</b>	<b>RECTIFICATION</b>
Too tough	Excessive gluten formation. Knead the dough for very short time.
Too tough	Water at room temperature was used. Use ice chilled water
Less tender	Strong flour was used. Use soft flout flour

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Foundation Course in Bakery & C	<b>MENU NO:</b>	10	<b>Teacher:</b>	
<b>TOPIC:</b>	MENU-8 Muffin	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	Deputy Director
<b>LEARNING OUTCOME</b>					
· Students are able to mix the ingredients and prepare the dough for these 2 dishes.					
· They are able to bake and present them in correct manner.					
· They are able to explain the dishes					
<b>RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Baking trays, rolling pin etc.</b>					
<b>REFERENCES: 1) Bakery &amp; Confectionery: Author Parvinder Singh Bali published by Oxford University 2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley &amp; Sons, 3) ON COOKING written by Sarah R. Labensky Published by Pearson Education</b>					
Video Link Muffin <a href="https://drive.google.com/file/d/1q6KjHMVvj8j5_9sUVexML_M4vH65Cu7/view?usp=sharing">https://drive.google.com/file/d/1q6KjHMVvj8j5_9sUVexML_M4vH65Cu7/view?usp=sharing</a>					
Doughnuts <a href="https://drive.google.com/file/d/1qlZ9FUzjFBzaNp99W_Gyjs3RZyzPctf-/view?usp=sharing">https://drive.google.com/file/d/1qlZ9FUzjFBzaNp99W_Gyjs3RZyzPctf-/view?usp=sharing</a>					
<b>METHODOLOGY :</b>					
PARTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methodology		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Mis-en-place for sponge (measuring ingredients, prepaing meringue, greasing the		
			Start baking sponge		
			Cooling, rolling stuffing & slicing sponge with desired shape.		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		
Closing		20 minutes	Cleaning of all equipments		

Closing	20 minutes	Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>	<b>RECTIFICATION</b>	
Excessive tender	More sugar added. Adjust the sugar quantity in the recipe	
Excessive volume	More meringue quantity	
Poor volume	Low baking temperature	
Sponge too tough	Meringue collapsed. Use meringue as quickly as possible.	



PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Foundation Course in Bakery & C	<b>MENU NO:</b>	11	<b>Teacher:</b>	
<b>TOPIC:</b>	<b>MENU-11</b> Banana Bread	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	<b>Deputy Director</b>
<b>LEARNING OUTCOME</b>					
· Students are able to prepare 2 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
<b>RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Baking trays, galssware, salamnder etc.</b>					
<b>REFERENCES: 1) Bakery &amp; Confectionery: Author Parvinder Singh Bali published by Oxford University</b>					
2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley & Sons,					
3) ON COOKING written by Sarah R. Labensky Published by Pearson Education					
<b>METHODOLOGY :</b>					
PARTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methodology		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Preparing the batter for Pancake & Banana bread		
			Panning the batter and baking		
			Preparing the pancake		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		
Closing		20 minutes	Cleaning of all equipments		
			Closing has to be done as per SOP		
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>					

POSSIBLE ERRORS	RECTIFICATION
Banana became brown	Cover them with lemon juice
Banana bread is hard	Ajust the moisture quantity
Pancake is very heavy	Reduce the flour qauntity

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Foundation Course in Bakery & C	<b>MENU NO:</b>	12	<b>Teacher:</b>	
<b>TOPIC:</b>	<b>MENU-12</b> Sugar Cooking stages,	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
				<b>Approved By:</b>	<b>Deputy Director</b>
<b>LEARNING OUTCOME</b>					
· Students are able to cook sugar upto the desired stages; prepare various dessert sauces					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
<b>RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Baking trays, Souffle mould etc.</b>					
<b>REFERENCES: 1) Bakery &amp; Confectionery: Author Parvinder Singh Bali published by Oxford University</b>					
2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley & Sons,					
3) ON COOKING written by Sarah R. Labensky Published by Pearson Education					
Video Link					
Sugar cooking stages					
<a href="https://youtu.be/3sOccQyYQxo">https://youtu.be/3sOccQyYQxo</a>					
Dessert Sauces					
<b>METHODOLOGY :</b>					
PARTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methodology		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
Cooking		2hr 30mins	Gathering ingredients for various dessert sauces & sugar cooking.		
			Cook the sugar upto desired stages & prepare various sauces		
Presentation		15 minutes	Present all Food items with proper Garnish		
Tasting		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the		

Plating	15 minutes	dish
Closing	20 minutes	Cleaning of all equipments
		Closing has to be done as per SOP
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>		
<b>POSSIBLE ERRORS</b>		<b>RECTIFICATION</b>
Dessert sauces are insipid		Reheat the sauces, adjust the moisture level, add more flavourings
Sugar stages are not uniform		Throw them. Re cook sugar

PRACTICAL MANUAL					
B.Sc Culinary Art					
<b>SUBJECT:</b>	Foundation Course in Bakery & C	<b>MENU NO:</b>	13	<b>Teacher:</b>	
<b>TOPIC:</b>	<b>MENU-13</b>	<b>SEMESTER:</b>	1	<b>HOURS:</b>	3 hours 45 mins
	Various Chocolate confections (2-			<b>Approved By:</b>	<b>Deputy Director</b>
<b>LEARNING OUTCOME</b>					
· Students are able to prepare various chocolate confections					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
<b>RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking trays, Deep fat fryer, Non stick fry pan etc.</b>					
<b>REFERENCES: 1) Bakery &amp; Confectionery: Author Parvinder Singh Bali published by Oxford University</b>					
<b>2) Professional Baking Book: Author Wayne Gisslen, Published by John Wiley &amp; Sons,</b>					
<b>3) ON COOKING written by Sarah R. Labensky Published by Pearson Education</b>					
<b>METHODOLOGY :</b>					
PARTICULARS		TIME	TASK		
<b>Hygiene &amp; Grooming Check up</b>		10 minutes	Students have to maintain high standard Hygiene and Grooming as per SOP		
<b>Briefing</b>		15 minutes	Instruct students about recipes, mise-en-place, cooking methodology		
			Share with them some Presentation ideas		
			Groom them about Social distance and maintain inside Practical Lab		
<b>Cooking</b>		2hr 30mins	Gathering ingredients for various chocolate confections		
			Temper the chocolate, pour them into mould and allow them to cool		
			Remove them once cold and present		
<b>Presentation</b>		15 minutes	Present all Food items with proper Garnish		
<b>Tasting</b>		15 minutes	Tasting will be done by Teacher & Students also to know exact character of the dish		
<b>Closing</b>		20 minutes	Cleaning of all equipments		
			Closing has to be done as per SOP		
<b>POSSIBLE SOURCES OF ERRORS &amp; RECTIFICATION :</b>					

POSSIBLE ERRORS	RECTIFICATION
Chocolate shapes are uneven	Tempering was not done in correct manner
Chocolates are burnt	Too high heat is applied. Throw the chocolate, temper the chocolate in correct
	temperature