



School of Hospitality and Culinary Art The Neotia University

Course Name	Foundation Course in Bakery & Confectionery 2
Course Code	CC-CAP204
Course Duration	15 weeks
Semester	2nd
Core/Elective	Core - Culinary Art (Bakery & Confectionery)
Credit Points	2
Weekly Delivery/ Contact Hours	04 Hours per week
Resource Requirements	Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer etc.
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, www.hmhub.in, Various links provided by the book publishers etc.

Foundation Course Bakery & Confectionery 2 Lab

SL NO	TOPIC	HOURS
1	Menu -1 Basic sponge (Genoise sponge, Chococlote sponge, Eggless sponge)	4
2	MENU-2 Swiss Roll, Fruit Cake, Carrot cake	4
3	MENU-3 Speciality Cakes (Black Forest Cake, Christmas Cake)	4
4	MENU-4 Icings & Frostings Swiss Meringue, Italian Meringue (Hard Meringue), Buttercream, Royal Icing	4
5	MENU-5 Cake decoration techniques for various cakes	4
6	MENU-6 Biscuits and Cookies 1 Melting Moments, Choco chips cookies, Salted Biscuits	4
7	MENU-7 Biscuits and Cookies 2 Macaroons, Naan Khatai, Butter Cookies	4
8	MENU-8 Chocolate/coffee mousse Strwberry Mousse	4
9	MENU-9 CUSTARD Caramel custard	4
10	MENU-10 Crème anglaise, or vanilla custard sauce Pastry cream (CRÈME PÂTISSÈRE)	4
11	MENU-11 Strawberry Souffle Lemon/pineapple souffle	4
12	MENU-12 Blanc mange	4

	Panna Cotta	
13	MENU-13 Crepes Fritters	4
14	Practice	4
15	Practice	4
	TOTAL	60

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Foundation Course in Bakery & Confectionery	MENU NO:	4	Teacher:	
TOPIC:	<u>MENU-1</u> Basic sponge (Genoise sponge,	SEMESTER:	1	HOURS:	3 hours 45 mins
				Approved By	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare all 3 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, cake tin, cake stand 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					
Genoise Sponge					
https://youtu.be/isvQclynB6s					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
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 all sponge (measuring ingredients, prepaing meringue,		
			Start baking all 3 sponges		
			Cooling & slicing each sponge with desired shape for preparing cakes		
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 :		
POSSIBLE ERRORS		RECTIFICATION
Excessive tender		More sugar added. Adjust the sugar quantity in the recipe
Excessive volume		More meringue quantity
Poor volume		Low baking temperature

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Foundation Course in Bakery & Confectionery	MENU NO:	2	Teacher: Subrata Routh	
TOPIC:	MENU-2	SEMESTER:	2	HOURS:	3 hours 45 mins
	Swiss Roll, Fruit Cake, Carrot			approved By	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 3 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Bread mould 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 Swiss Roll https://youtu.be/dY3jPKYcLks					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance & maintain inside Practical Lab		
Cooking		2hr 30mins	Mis-en-place for swiss roll, Fruit cake & eggless cake (measuring ingredients,making pancake batter etc)		
			Start baking the baking the cake		
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 :		
POSSIBLE ERRORS		RECTIFICATION
Excessive tender		More sugar added. Adjust the sugar quantity in the recipe
Excessive volume		More meringue quantity
Poor volume		Low baking temperature

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Foundation Course in Bakery & Confectionery	MENU NO:	3	Teacher: Subrata Routh	
TOPIC:	MENU-3	SEMESTER:	2	HOURS:	3 hours 45 mins
	Speciality Cakes (Black Forest)			approved By	Deputy Director
LEARNING OUTCOME					
· 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					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, Bread mould 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					
Chirstmas Cake					
https://youtu.be/Jt7oiL_wn4A					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methodS		
			Share with them some Presentation ideas		
			Groom them about Social distance & maintain inside Practical Lab		
Cooking		2hr 30mins	Mis-en-place for sponge (measuring ingredients, prepaing meringue,		
			Start baking sponge		
			Cooling & slicing each sponge with desired shape for preparing cakes		
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 :	
POSSIBLE ERRORS	RECTIFICATION
Excessive tender	More sugar added. Adjust the sugar quantity in the recipe
Excessive volume	More meringue quantity
Poor volume	Low baking temperature

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Foundation Course in Bakery & Confectionery	MENU NO:	4	Teacher: Subrata Routh	
TOPIC:	MENU-4 Icings & Frostings	SEMESTER:	2	HOURS:	3 hours 45 mins
				Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare all icings & frostings					
· They are able to present food in correct manner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Dough Mixer, cake tin, cake stand 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					
Butter cream frostings					
https://youtu.be/Ez2Vrw1k2n0					
Royal Icing					
https://youtu.be/7a3kIrULWfc					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
Briefing		15 minutes	Instruct students about recipes, mise-en-place, cooking methods		
			Share with them some Presentation ideas		
			Groom them about Social distance & maintain inside Practical Lab		
Cooking		2hr 30mins	Mis-en-place for various icings & frostings (gathering ingredients,		
			Start applying on various cakes & pastries		
			Arranging all food items for food presentation		
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 :		
POSSIBLE ERRORS		RECTIFICATION
Meringue is not well risen		Excessive sugar added. Reduce the sugar quantity and whip.
Meringue is curdled		Kept at room temperature for long time.
Butter cream is too grainy		Cream the butter before mixing

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Foundation Course in Bakery & C	MENU NO:	5	Teacher: Subrata Routh	
TOPIC:	MENU-5	SEMESTER:	2	HOURS:	3 hours 45 mins
	Cake decoration techniques for			approved By	Deputy Director
LEARNING OUTCOME					
· Students are able to decorate cake neatly					
· They are able to display the cake in correct manner					
· They are able to explain the procedures for decoration					
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 https://drive.google.com/file/d/1zBOI4jbkRgprxH6N2QwKEEsJWXFpnftS/view?usp=sharing					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
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	Prepare the icings & frostings ready		
			Prepare the sponge & garnishes		
			Start decorating the cake under guidance of chef		
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 :	
POSSIBLE ERRORS	RECTIFICATION
Icings does not have proper spreading consistency	Whip it once again before applying on cakes.
Icing is sticking to palette knife during application	Dip the knife in warm water between each application.

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Foundation Course in Bakery & Confectionery	MENU NO:	6	Teacher: Subrata Routh	
TOPIC:	MENU-6	SEMESTER:	2	HOURS:	3 hours 45 mins
	Biscuits and Cookies 1			Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 3 dishes					
· They are able to present food in correct manner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, 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					
Melting Moments					
https://youtu.be/B8LWueCKBRQ					
Choco chips cookies					
https://youtu.be/uJwekkbGPns					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
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, creaming fat & sugar,		
			Shaping & baking the cookies		
			Cooling cookies.		
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 :		
POSSIBLE ERRORS		RECTIFICATION
Too tough		Excessive gluten formation
Too tender		Excessive creaming of fat & sugar
Too dry		Less moisture

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Foundation Course in Bakery & Confectionery	MENU NO:	7	Teacher: Subrata Routh	
TOPIC:	MENU-7	SEMESTER:	2	HOURS:	3 hours 45 mins
	Biscuits and Cookies 2			Approved By:	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 2 dishes					
· They are able to present food in correct manner with garnishes.					
· 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					
Naan Khatai					
https://youtu.be/duBwUH5S65c					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
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 dough (measuring ingredients, creaming fat & sugar,		
			Shaping & baking the cookies		
			Cooling cookies.		
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 :	
POSSIBLE ERRORS	RECTIFICATION
Too tough	Excessive gluten formation
Too tender	Excessive creaming of fat & sugar
Too dry	Less moisture

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Foundation Course in Bakery & Confectionery	MENU NO:	8	Teacher: Subrata Routh	
TOPIC:	MENU-8	SEMESTER:	2	HOURS:	3 hours 45 mins
	Chocolate/coffee mousse			approved By	Deputy Director
LEARNING OUTCOME					
· 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					
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					
https://youtu.be/1-Uns_KtSfw					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
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 choux pastry (measuring ingredients, making pastry		
			Arranging all stuffed profiteroles in pyramid shape		
			Get ready for presentation like arranging crockery cutlery, garnishes etc		
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
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :		
POSSIBLE ERRORS	RECTIFICATION	
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					
SUBJECT:	Foundation Course in Bakery & Confectionery	MENU NO:	9	Teacher:	
TOPIC:	MENU-9	SEMESTER:	2	HOURS:	3 hours 45 mins
	Caramel custard			approved By	Deputy Director
LEARNING OUTCOME					
· Students are able to prepare 3 dishes					
· They are able to present food in correct maner with garnishes.					
· They are able to explain the dishes					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Baking trays, galssware, salamnder 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 Cream Caramel https://youtu.be/1sPorW7SOt4					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
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 cream caramel mixture, Preparing caramel, Laying mould		
			Start baking Cream caramel, Bread pudding, & Crème Brulee		
			Cool & refrigerate till service		
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
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :		
POSSIBLE ERRORS	RECTIFICATION	
Cream Caramel has loose texture	Less cooking time or low temperature. Adjust cooking time &	
Crème Brulee has dark surface	Sugar burnt excessively. Reduce the salamnder temperature	

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Foundation Course in Bakery & Confectionery	MENU NO:	10	Teacher: Subrata Routh	
TOPIC:	MENU-10	SEMESTER:	2	HOURS:	3 hours 45 mins
	Crème anglaise, or vanilla			approved By	Deputy Director
LEARNING OUTCOME					
· 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					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Dough Mixer 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					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
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 custard, (measuring the ingredients, mixing the them		
			Baking and cooling the custard to a desired consistency		
			Arranging them ready for decoration		
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 :					

POSSIBLE ERRORS	RECTIFICATION
Creme anglaise has grainy texture	Add little hot water and mix thoroughly

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Foundation Course in Bakery & Confectionery	MENU NO:	11	Teacher:	
TOPIC:	<u>MENU-11</u>	SEMESTER:	2	HOURS:	3 hours 45 mins
	Strawberry Souffle			approved By	Deputy Director
LEARNING OUTCOME					
· 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					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Baking trays, Souffle mould 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					
Strawberry souffle					
https://youtu.be/jCxDpUSpmc					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
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 strawberry souffle & Pineapple souffle.		
			Start baking both the souffle		
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 :		
POSSIBLE ERRORS		RECTIFICATION
Souffle did not rise well		Poor meringue texture. Meringue should be stiff & peak consistency
Eggy flavour		lack of vanilla essence in the the recipe.

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Foundation Course in Bakery & Confectionery	MENU NO:	12	Teacher: Subrata Routh	
TOPIC:	MENU-12	SEMESTER:	2	HOURS:	3 hours 45 mins
	Blanc mange			Approved By:	Deputy Director
LEARNING OUTCOME					
· 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					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking oven, Baking trays, Souffle mould etc.					
REFERENCES: 1) Bakery & Confectionery: Author Parvinder Singh Bali published by Oxford University					
Video Link Blacn Mange https://youtu.be/B86EzbUIRZM Panna Cotta https://youtu.be/qNCamYIFilk					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
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 all ingredients, mixing the ingredients for Blanc Mange & Panna cotta Allow them to cool and get ready for presentation		
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
POSSIBLE SOURCES OF ERRORS & RECTIFICATION :		
POSSIBLE ERRORS	RECTIFICATION	
Blacn mange is too thick	Too much corn flour or cooked for longer time. Adjust the cornflour	
Blacn mange is too thin	Too less corn corn flour or low cooking time.Addmore corn flour or	
Panna cotta did not set well	Refrigerate for more time	

PRACTICAL MANUAL					
B.Sc Culinary Art					
SUBJECT:	Foundation Course in Bakery & Confectionery	MENU NO:	13	Teacher:	
TOPIC:	MENU-13	SEMESTER:	2	HOURS:	3 hours 45 mins
	Crepes			approved By	Deputy Director
LEARNING OUTCOME					
· 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					
RESOURCES: Equipment and Utensils such as Working Table, Refrigerator, Baking trays, Deep fat fryer, Non stick fry pan 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					
METHODOLOGY :					
PERTICULARS		TIME	TASK		
Hygiene & Grooming Check up		10 minutes	Students have to maintain high standard Hygiene and Grooming as per		
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 Crepes & Fritters		
			Preparing the filling for crepes,		
			Start preparing Crepes & Fritters		
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 :					

POSSIBLE ERRORS	RECTIFICATION
Crepes are too thick	More batter added or very thick batter
Fritters are too dark	Excessive oil temperature