

Programme: Integrated MBA Hospitality, Travel and Tourism

Course Code: HTC120

Number of Credits: 4

Title of the Course: BAKERY AND CONFECTIONERY

Objective:

At the end of the course, the student will have the ability to organise and set up a bakery and have the ability to use the basic knowledge of breads, cakes, pastries and desserts to organize production in a professional bakery

Content:

Introduction to Bakery, Organisation of a Professional Bakery, Origins of baking, Hygiene in the bakery, bakery hand tools and equipments, baking ingredients and their functions, steps involved in bread production, bread making methods-selection of method, fault identification in breads. Bread variations in different countries- Baguette, Brioche, Croissant, Danish pastries, Ciabatta, Focaccia, Grissini, Pugliese, Bread loaf.

Principles of sponge and cake making, Components of a cake and their importance, Icings, fillings used for cakes

Technique used in preparing pastry goods and importance of each with regard to the texture of the product. Types of pastries-Short crust pastry, Sweet dough laminated pastries techniques involved in making pastries.

Techniques used in making cakes and pastries including fault identification Chocolate as an ingredient in cakes and desserts – types and techniques

Hot, Cold desserts, Puddings, soufflés, tarts and pies, pancakes, crepes, fruit based, custard and cream based desserts.

Pedagogy

Class presentations, Demonstrations and practice sessions.

Minimum depth coverage will be at the level of the following books:

1. Food Production Operations Parvinder Bali (Oxford)

2. International cuisine and Food Production Management, P. Bali, Oxford.
3. Thangam E. Philip, Modern cookery, Vol.2