

## **BAKERY AND CONFECTIONERY: (4 CREDITS)**

**Course Code: HTC 120**

### **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

