



## DIPLOMA IN BAKERY AND CONFECTIONERY

### What Bakery and Confectionery?

**Bakery and Confectionery** is a field wherein aspirants need to prepare and present food that is rich in sugar and carbohydrates. Candidates who wish to make a future in this field need to be passionate about baking.

A part of the [hospitality](#) industry, in a Bakery and Confectionery course aspirants are not only educated about the art of baking and confectionery but are also taught creativity and communication skills. Apart from this, in a **Bakery** and Confectionery course candidates are offered theoretical as well as practical training in this sphere. Some of the topics that aspirants are taught as part of a Baking and Confectionery course include knowledge of ingredients used in Baking/ Confectionery, further, candidates are also educated about the selection, composition and the entire process of Baking and Confectionery services. Also, in such a course candidates are taught about baking, heating, refrigeration, freezing and interactions/ reactions of ingredients used in the process of Bakery and Confectionery.

## DIPLOMA IN BAKERY

### COURSE DETAILS DESCRIPTION

Course Code	Course Title	Course Description
ISASP/BC/101	Communicative English Computer fundamentals	
ISASP/BC/102	Bakery & Confectionery Production	
ISASP/BC/103	Food & science Nutrition	
ISASP/BC/104	Commodities and Costing	
ISASP/BC/105	Element of industry Decoration	
ISASP/BC/106	First Aid /Hygiene /maintenance	
ISASP/BC/107	Industrial Training	

ISASP/BC/108	Craftsmanship Course in Bakery	<ul style="list-style-type: none"> <li>Breads, Other Yeast Products, Cakes, Pastry, Biscuits, Cookies and Icings</li> </ul>
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## **DIPLOMA IN BAKERY AND PATISSERIE SKILLS**

### **Course Details Description**

Course Code	Course Title	Course Description
ISASP/BC/101	Communicative English and Computer fundamentals	<p>After completing this course, you will be able to:</p> <ul style="list-style-type: none"> <li>θ Use theories and concepts to analyze communication in the workplace</li> <li>θ Plan and productively participate in effective team meetings</li> <li>θ Develop teamwork skills and specific strategies to work effectively in teams</li> <li>θ Plan and conduct information-gathering interviews</li> <li>θ Research, organize, and deliver professional oral presentations</li> <li>θ Attend more closely to your own verbal messages (both formal and informal), and make conscientious efforts to improve your oral communication skills</li> <li>θ Understand and intelligently discuss communication issues and problems that affect contemporary organizations</li> </ul>
ISASP/BC/102	Bakery & Patisserie Theory	<p>Theory of Bakery and Patisserie is designed for students of Diploma and Food Craft courses in Hotel Management. The book covers the syllabus of National Council for Hotel Management and Catering Technology, and elaborates on the concept of bakery and</p>

		confectionary, detailing the commodities, techniques as well as equipment used in bakery and pastry. It also throws light on some of the popular Indian sweets.
ISASP/BP/102	Bakery & Patisserie Practical	Students will: 1. Be introduced to the following: commercial baking equipment, quantity baking and specialty ingredients, breads, laminated doughs, quick breads, cakes, creams & mousses, meringue, dessert buffet, custards, dessert soufflés, dessert sauces, frozen desserts, plated desserts, confections, candy and sugar work, chocolate desserts and candies, holiday desserts. 2. Prepare the above listed baking and pastry items for various foods production events. 3. Plating and presentation will be emphasized in baking productions. 4. Be introduced to careers in the culinary and hospitality fields through research, visits from professional chefs and other food professionals, job shadowing, internships and field trips. 5. The student will learn about the history and background of international desserts and baked foods.
ISASP/BC/103	Food & science Nutrition	The course “Fundamentals of Food and Nutrition” aims at developing basic understanding about nutrition, its effect on human health and newer advances in food technology. This course encompasses physiological, biochemical and social aspects of food and discusses

		relationship between metabolites and human health. Moreover, the course is focused on the advances in the most emerging area of applied science of
		Nutraceuticals (where food is the medicine). The knowledge of nutrition under extreme climate conditions, space nutrition, and sports nutrition empowers students' knowledge and skills to utilize food as a powerful tool for physical, mental, and social wellbeing.
ISASP/BC/104	Commodities and Costing	
ISASP/BC/105	Element of industry Decoration	
ISASP/BC/106	First Aid /Hygiene /maintenance	
ISASP/BC/107	Industrial Training	
ISASP/BC/108	Craftsmanship Course in Bakery	<ul style="list-style-type: none"> <li>Breads, Other Yeast Products, Cakes, Pastry, Biscuits, Cookies and Icings</li> </ul>