

PROGRAM: Certificate course in Bakery & Confectionery

(A.Y. 2025-26)

School Code: 01
Program code: 02

Semester- 1st

Syllabus for theory and practicals

School Name: School of Hotel and Tourism Management			
Program- Certificate Course in Bakery & Confectionery			Semester-1st
Course Name- Fundamentals of Bakery			
A.Y 2025-26	Course Code- C030224101	Batch- 2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours-30	Total Credits-02		ESE Marks-50 (MM)
Type of Course- Theory			Total Marks-100 (MM)
Course Objectives/Course Description			
This syllabus aims to provide theoretical knowledge about the basics of culinary and patisserie arts.			
Unit	Topics		No. of Teaching hours/ (Lecture)
Unit-1	Bakery and its Fundamentals		Contact Hours: 06
Chapter 1.1	History of Bakery		1
Chapter 1.2	Organization chart of the Bakery		1
Chapter 1.3	Introduction to Wheat and Flour		1
Chapter 1.4	Different types of flours are available and their uses		1
Chapter 1.5	Constituents of flours and values		2
Unit-2	Bakery Staffing		Contact Hours: 06
Chapter2.1	Functions of the waterand flour, Gluten, the diastatic capacity of flour, Grade of flour		2
Chapter 2.2	Bakery organization of a small, medium & large hotel, behavior and skills of kitchen staff, job description and specifications.		2
Chapter 2.3	Roles and responsibilities of Bakery personnel, executive and sous chef authorities. Functions of Baker.		2
Unit-3	Bread Making		Contact Hours: 06
Chapter 3.1	History of bread making Raw material required for bread making-		2

	- Role of flour, water, yeast, salt - Sugar, milk and fats	
Chapter 3.2	Methods of bread-making technology • Straight dough method • Delayed salt method, • No time dough method • Sponge and dough method	2
Chapter 3.3	Bread improvers-improving physical quality.	2
Unit-4	Oven and Baking	Contact Hours: 06
Chapter 4.1	History of baking by oven	1
Chapter 4.2	Knowledge of various types of ovens.	2
Chapter 4.3	Different temperature, and their uses for baking	2
Chapter 4.4	Manufacturers of ovens in India, names of company.	1
Unit-5	Characteristics of Good Bread	Contact Hours: 06
Chapter 5.1	External characteristics • Volume, symmetry of shape	2
Chapter 5.2	Internal characteristics - colour, texture, aroma, clarity, and elasticity	2
Chapter 5.3	Bread faults and their remedies	2
Course Outcomes	End of the course the students will be able to do the following.	
CO1	Draw the organization chart and kitchen hierarchy of bakery department.	
CO2	Explain the different ingredients used in bakery	
CO3	Explain the different working temperatures for bakery products	
CO4	Define the bread faults and remedies of bakery products	
CO5	Write recipes for different breads, pastries, and gateaux	

Textbooks:

1. Food Production Operations, By Parvinder S. Bali (3rd edition)
2. Theory of catering, by Clinton Csesarani
3. Baking Science, Dikla Levy Frances
4. Gluten-Free Baking by Tiffany Shelton

- Assignments:**
1. Bakery staffing and their responsibilities.
 2. Paste the picture of varieties of bread.
 3. Paste the pictures of types of oven and History of bread making

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: School of Hotel and Tourism Management			
Program- Certificate Course in Bakery & Confectionery			Semester-1st
Course Name- Fundamentals of Confectionery			
A.Y 2025-26	Course Code- C030224102	Batch-2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours-30	Total Credits-02		ESE Marks-50 (MM)
Type of Course- Theory			Total Marks-100 (MM)
Course Objectives/Course Description			
This syllabus aims to provide theoretical knowledge about the basics of culinary and patisserie arts.			
Unit	Topics		No. of Teaching hours/ (Lecture)
Unit-1	Introduction to Confectionery		Contact Hours: 06
Chapter 1.1	History of Confectionery, Indian sweets v/s Confectionery sweets		1
Chapter 1.2	Ingredients used in Cake Making Flour		1
Chapter 1.3	Types & Varieties Flour		1
Chapter 1.4	Sugar-uses-types-storage		1
Chapter 1.5	Shortening – Fats and oil- classification. Uses of fats and oil.		2
Unit-2	Eggs, Leavening, and Moistening Agents		Contact Hours: 06
Chapter2.1	Classification, Egg- types, selection-uses		2
Chapter 2.2	Leavening agents-types-uses-storage		2
Chapter 2.3	Definition. Moistening agents		2
Unit-3	Cake Making		Contact Hours: 06
Chapter 3.1	History of cake, History, Definition,		2
Chapter 3.2	Ingredients used in cake making, functions of each ingredient,		2
Chapter 3.3	Types of cake-making methods.		1
Chapter 3.4	Different faults and their remedies		1

Unit-4	Basic Pastries	Contact Hours: 06
Chapter 4.1	History of pastry. Definition. Ingredients used in cake making Pastry making	2
Chapter 4.2	Principles & derivatives	2
Chapter 4.3	Functions of each ingredient of Pastry making.	2
Unit-5	Characteristic of Cakes	Contact Hours: 06
Chapter 5.1	Balancing cake formula, External characteristics, Internal Characteristics	2
Chapter 5.2	Volume, symmetry of shape Internal characteristics : - colour, texture,	2
Chapter 5.3	aroma, clarity and elasticity	2
Course Outcomes	End of the course the students will be able to do the following.	
CO1	Explain the different ingredients used in confectionery.	
CO2	Differentiate different cake-mixing methods	
CO3	Define and explain different pastries and derivatives	
CO4	Define the internal and external characteristics of cakes	
CO5	Describe the different cake faults and remedies	

Textbooks:

Food Production Operations, By Parvinder S. Bali (3rd edition)

1. Theory of Catering, by Clinton Csesarani
2. Baking Science, Dikla Levy Frances
3. Gluten-Free Baking by Tiffany Shelton

Assignments:

1. History of Confectionery, Indian sweets v/s Confectionery sweets.
2. Paste the pictures of Cake Making.
3. Varieties of Pastries.

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: School of Hotel and Tourism Management			
Program- Common Subject of Certificate Courses (bakery & confectionery and Food production & patisserie)			Semester-1st
Course Name- Commodities*			
A.Y 2025-26	Course Code- C030124103	Batch- 2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours- 30	Total Credits- 02		ESE Marks- 50 (MM)
Type of Course- Theory			Total Marks- 100 (MM)
Course Objectives/Course Description			
This syllabus aims to provide theoretical knowledge about the different types of commodities used in cooking and baking.			
Unit	Topics	No. of Teaching hours/ (Lecture)	
Unit-1	Basic Kitchen ingredients and their uses	Contact Hours: 07	
Chapter 1.1	Salt and uses of salt, Sweetening	2	
Chapter 1.2	Fats and oils and storage temperature	2	
Chapter 1.3	Raising and leavening agent, and storage temperature	1	
Chapter 1.4	Salt and uses of salt, Sweetening	2	
Unit-2	Introduction to Fruits and Vegetables	Contact Hours: 06	
Chapter 2.1	Introduction to fruits and vegetables and, storage temperature	1	
Chapter 2.2	Classification of fruits, and storage temperature	2	
Chapter 2.3	Uses of fruits in cookery	1	
Chapter 2.4	Classification of vegetables and storage temperature	1	
Chapter 2.5	Uses of vegetables in cookery	1	
Unit-3	Wheat and Rice	Contact Hours: 06	
Chapter 3.1	Composition, Production, Grade and Quality of rice	2	
Chapter 3.2	Wheat products and storage temperature	2	
Chapter 3.3	Rice products and storage temperature	1	
Chapter 3.4	Other flours, meals and starches	1	
Unit-4	Sugar, Eggs and Dairy Products	Contact Hours: 06	
Chapter 4.1	Sugar substitutes	1	
Chapter 4.2	Syrups, jams and marmalades, and storage temperature	1	
Chapter 4.3	Cocoa production and by-products	1	

Chapter 4.4	Types of Eggs, and storage temperature	1
Chapter 4.5	Importance of eggs in bakery and confectionery	1
Chapter 4.6	Grading, quality and selection of eggs.	1
Unit-5	Leavening Agents and Shortening Agents	Contact Hours: 05
Chapter 5.1	Yeast and its varieties, and storage temperature	1
Chapter 5.2	Role in bakery products	1
Chapter 5.3	Chemical leavening agents	1
Chapter 5.4	Role of shortening and its types	1
Chapter 5.5	Usage in bakery and confectionery, and storage temperature	1
Course Outcomes	End of the course the students will be able to do the following.	
CO1	Classify Cereals and Describe their uses and storage.	
CO2	Define and Classify Fruits and Vegetables. Classify dairy products and describe the composition and storage of milk, cheese, butter, and cream	
CO3	Find and test the food adulterants Fruits and vegetables classification and uses	
CO4	Define and classify tea, coffee, coco, and food colours and flavours., Preservation of food	
CO5	Food Preservation	

Textbooks:

Theory of Catering
Modern cookery Vol.II. by Thangam E. philip

Reference books:

Modern cookery Vol.1. by Thangam E. philip

Assignment:

1. Kitchen ingredients and their uses .
2. Pictures Collection of Fruits and Vegetables.
3. File the pictures of Shortening Agents

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: School of Hotel and Tourism Management			
Program- Common Subject of Certificate Courses (Bakery & Confectionery, Food production & patisserie, and Food & beverage service)			Semester-1st
Course Name- Hygiene, Nutrition & Sanitation*			
A.Y 2025-26	Course Code- C030124104	Batch- 2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours- 30	Total Credits- 02		ESE Marks- 50 (MM)
Type of Course- Theory			Total Marks- 100 (MM)
Course Objectives/Course Description The aim of this syllabus designed is to provide the theoretical knowledge about the food Hygiene, nutrition and sanitation.			
Unit	Topics	No. of Teaching hours/ (Lecture)	
Unit-1	Food Microbiology	Contact Hours: 06	
Chapter 1.1	Introduction	2	
Chapter 1.2	Microorganism groups important in food microbiology- Viruses, Bacteria, Fungi (Yeast & Molds), Algae, Parasites	2	
Chapter 1.3	Factors affecting the growth of microbes	1	
Chapter 1.4	Beneficial Role of Microorganisms	1	
Unit-2	Food Contamination	Contact Hours: 06	
Chapter 2.1	Classification of Food	1	
Chapter 2.2	Contamination and cross-contamination	1	
Chapter 2.3	Spoilage of various food with the storing method	1	
Chapter 2.4	Hand-Washing Procedure	1	
Chapter 2.5	First Aid definition, types of cuts, wounds, lacerations with reasons and precautions.	2	
Unit-3	Sanitary Procedure & Safe Food Handler	Contact Hours: 06	
Chapter 3.1	Receiving, Storage, Preparation, Cooking, Holding, and Service of The Food	1	
Chapter 3.2	Personal Hygiene discussing all the standards.	1	
Chapter 3.3	Hand-Washing Procedure	2	
Chapter 3.4	First Aid definition, types of cuts, wounds, lacerations with reasons and precautions.	2	
Unit-4	Basic Aspects of Nutrition	Contact Hours: 06	

Chapter 4.1	Definition of Food and Nutrition	1
Chapter 4.2	Importance of Food- Physiological, Psychological and Social	1
Chapter 4.3	Functions of food (in maintaining good health)	1
Chapter 4.4	Classification of nutrients- macro and micro nutrients Carbohydrates, Fats (saturated and unsaturated)	1
Chapter 4.5	Proteins (based on structure and composition), Water (functions, sources, Recommended Daily Allowance), Effect of deficiency and excess intake of -vitamins and minerals	2
Unit-5	Different Nutrients and Their Functions	Contact Hours: 06
Chapter 5.1	Macro Nutrients- Carbohydrates, Fats, Proteins, Water.	2
Chapter 5.2	Micro Nutrients- Vitamins, Minerals.	1
Chapter 5.3	Function, sources, excess, and deficiency of Nutrients.	2
Chapter 5.4	Recommended Daily Allowances (RDA) of Nutrients.	1
Course Outcomes	End of the course the students will be able to do the following.	
CO1	Understand Food Microbiology, Food Contamination and Spoilage	
CO2	To know sanitary procedure during food handling	
CO3	Understand the importance of personal hygiene	
CO4	Develop basic awareness of important nutrients	
CO5	To know nutritional requirements for human beings	

Textbooks:

- **Food Science, 2018** B Srilakshmi (Author)

Reference books:

- Food Science and Nutrition, 2023, Sunita Roy Chowdhury and Bani Tamber Aeri (Author).

Assignment:

1. **Food Contamination and Diseases.**
2. Different types of **Nutrition.**
3. Write the notes on microbiology.

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

Reference books:

- Food Science and Nutrition, 2023, Sunita Roy Chowdhury and Bani Tamber Aeri (Author).

Assignment:

4. **Food Contamination and Diseases.**
5. Different types of **Nutrition.**
6. Write the notes on microbiology.

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: Ability Enhancement for Common Subject from SGU basket			
Program- Certificate/Undergraduate			Semester-1st
Course Name-Professional Communication			
A.Y 2025-26	Course Code- BSGUAE2404	Batch- 2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours-30	Total Credits-02		ESE Marks-50 (MM)
Type of Course- Theory			Total Marks-100 (MM)
Course Objectives/Course Description			
This course is designed to give you a comprehensive view of communication, its scope and importance in business and the role of communication in establishing a favourable outside the firm environment, as well as an effective internal communications program.			
UNIT	Topics		No. of Teaching hours/ (Lecture)
Unit-1	Concept of Communication		Contact Hours: 05
Chapter 1.1	Definition of Communication: Understanding what communication is.		2
Chapter 1.2	Elements of Communication: Sender, message, medium, receiver, feedback.		1
Chapter 1.3	Importance of Communication: Why communication is crucial in personal and professional life.		1
Chapter 1.4	Communication Process: How communication works, including encoding, transmitting, and decoding		1
Unit-2	Types of Communication		Contact Hours: 06
Chapter 2.1	Verbal Communication: Speaking and listening.		1
Chapter 2.2	Non-Verbal Communication: Body language, facial expressions, gestures.		2
Chapter 2.3	Written Communication: Writing emails, reports, and other documents.		1
Chapter 2.4	Visual Communication: Using images, charts, and graphs to convey information.		1
Chapter 2.5	Digital Communication: Understanding communication via digital platforms like social media, email, and messaging apps		1
Unit-3	Email Writing and Business Letters		Contact Hours: 06
Chapter 3.1	<ul style="list-style-type: none"> • Email Writing: <ul style="list-style-type: none"> ○ Structure of an email (subject line, salutation, body, closing). ○ Professional language and tone. ○ Email etiquette. ○ Common mistakes to avoid. 		3

Chapter 3.2	<ul style="list-style-type: none"> • Business Letters: <ul style="list-style-type: none"> ○ Types of business letters (cover letters, inquiry letters, complaint letters, etc.). ○ Format and structure of business letters. ○ Language and style for formal correspondence. ○ Practical exercises in writing emails and business letters. 	3
Unit-4	Barriers to Communication	Contact Hours: 06
Chapter 4.1	Physical Barriers: Noise, distance, and environmental factors.	1
Chapter 4.2	Psychological Barriers: Stress, emotions, and perceptions.	1
Chapter 4.3	Language Barriers: Differences in language and vocabulary.	1
Chapter 4.4	Cultural Barriers: Different cultural backgrounds and norms.	1
Chapter 4.5	Organizational Barriers: Hierarchies, rules, and regulations within organization	2
Unit-5	Application of Communication Skills	Contact Hours: 07
Chapter 5.1	Presentation and Interviews - Speeches - Customer Care/Customers Relations - Public Relations	1
Chapter 5.2	Overcoming Communication Barriers	1
Chapter 5.3	Strategies for Effective Communication: Clear messaging, active listening, and feedback.	1
Chapter 5.4	Improving Verbal and Non-Verbal Skills: Practice and techniques.	1
Chapter 5.5	Cultural Sensitivity: Understanding and respecting cultural differences.	1
Chapter 5.6	Technological Aids: Using technology to enhance communication	1
Chapter 5.7	Practical Exercises: Role-playing, group discussions, and case studies.	1
Course Outcomes	End of the course the students will be able to do the following.	
CO1	Communicate effectively in a corporate setting and otherwise	
CO2	Overcome the varied obstructions to communication and be an adept listener	
CO3	Display effective interpersonal communication, maintaining the decorum of the settings	
CO4	Have hands-on writing business letters and expertise in drafting technical documents	
CO5	Deliver effective presentations in professional environment, tackle group discussions and face interviews	

Textbooks:

Business Communication: By P.D Chaturvedi

Business Communication: By Shirley and Taylor

Reference books:

Business Communication: Building Critical Skills by Kitty O. Locker, Stephen Kyo Kaczmarek,
Hardcover: 637 pages, Publisher: Irwin/McGraw-Hill

Assignment:

Business Letters:

Barriers to Communication.

E.Mail writing.

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: School of Hotel and Tourism Management			
Program- Certificate Course in Bakery & Confectionery			Semester-1st
Course Name- Fundamentals of Bakery Lab			
A.Y 2025-26	Course Code- C030224151	Batch-2025-2026	CIE Marks- 60 (MM)
Total Teaching Hours-150	Total Credits-05		ESE Marks-40 (MM)
Type of Course- Practical			Total Marks-100 (MM)
Course Objectives/Course Description			
This syllabus designed aims to provide skilled and practical knowledge of bakery & confectionery art.			
S.no	Topics	No. of Teaching hours/ (Lecture) Contact Hours: 150	
1	Introduction to ingredients / Equipment • Identification and uses of equipment – large, small, and utilities • Ingredients – Types of flour, Sugar, Nuts and Dry fruits, Shortenings, leavening etc.	40	
2	Quality Checking & Basic Mixing Methods •Flour : W.A.P Test, Gluten Content •Yeast : Flying fermentation	20	
3	Raw material required for bread making: - Role of flour, water, yeast, salt - Sugar, milk and fat	20	
4	Yeast • An elementary knowledge of Baker’s yeast, the part it plays in the	20	
5	BREAD Bread rolls 2 varieties Breadsticks 2 varieties Mould bread 2 varieties Croissant braed	40	
6	Indian sweets: Gulab jamun, Rasgulla, Imarti, Jalebi. Milk Cake.	10	
Course Outcomes	End of the course the students will be able to do the following.		
CO1	Identifying the bakery equipment for mass production		
CO2	Applying the basic skills to make the bread dough		
CO3	Applying principles of menu planning for different catering operations		
CO4	Learning the skills of quantity production and its planning		
CO5	Applying different methods used in baking.		

Textbooks:

Food Production Operations, By Parvinder S. Bali (3rd edition)

Theory of cookery by Krishna Arora
Theory of catering, by Clinton Csesarani
Parsad cooking book
Modern cookery vol.1

Assignment-1 for collection of ingredients

Demonstrations by instructor and applications by students

Assignment-2 for types of breads

Assignment-3 Indian sweets

Assessment method: (Continuous Internal Assessment = 60%, Final Examination = 40%)

School Name: School of Hotel and Tourism Management			
Program- Certificate Course in Bakery & Confectionery			Semester-1st
Course Name- Fundamentals of Confectionery Lab			
A.Y 2025-26	Course Code- C030224152	Batch- 2025-2026	CIE Marks- 60 (MM)
Total Teaching Hours-150	Total Credits-05		ESE Marks-40 (MM)
Type of Course- Practical			Total Marks-100 (MM)
Course Objectives/Course Description This syllabus aims to provide skilled and practical knowledge of bakery & confectionery art.			
S.no	Topics		No. of Teaching hours/ (Lecture) Contact Hours: 150
1	Cake Making Plain Sponge Madeira Cake, Rock Cake, Fruit Cake Fatless Sponge Swiss Rolls Genoise Sponge		40
2	Millets uses in Cookies: varieties of cookies. Sorghum, barley etc.		20
3	Biscuits : Plain biscuits; piping biscuits; cherry knobs; langue –de –chats; (cats tongue) salted biscuits; nut biscuits; coconut biscuits; melting moment; macaroons; tricolour; chocolate biscuits; marble biscuits; nan-khatai; short bread biscuits. Ginger biscuits; cheese biscuits; cream fingers.		20
4	Basic Pastry & derivatives: (i) Short Crust Pastry Jam tart, Lemon curd tart Apple Pie, Banana Flan, Fruit Tartlets. (ii) Choux Pastry Chocolate Éclairs, Profit role Cream puff (iii) Puff Pastry & flaky pastry Khara Biscuits, veg patties, chicken patties Mutton patties, Cheese Straws, patty case Bouchee, vol-au-vents, Mille Feuillet, Jalousie, Creams Horns Apple Strudel Filo or phyllo pastries such as baklava		20
5	Icings and Toppings Fondant; American frosting; butter cream icing; royal icing; gum paste; marzipan; marshmallow; lemon meringue; fudge; almond paste; glace icing		20
6	Icings and Toppings Fondant; American frosting; butter cream icing; royal icing; gum paste; marzipan; marshmallow; lemon meringue; fudge; almond paste; glace icing		20
7	Chocolate: melting of chocolate, topping, and decoration with chocolate in cake making.		10
Course Outcomes	End of the course the students will be able to do the following.		
CO1	Identify and check for quality of different types of ingredients used in confectionery		
CO2	Identify and differentiate the small and large equipment used in confectionery		
CO3	Prepare and Present basic sponges		
CO4	Prepare and Present different cookies and biscuits		

CO5	Prepare and Present basic pastries and its derivatives
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Textbooks:Food Production Operations, By Parvinder S. Bali (3rd edition)

Theory of cookery by Krishna Arora

Assessment method: (Continuous Internal Assessment = 60%, Final Examination = 40%)

PROGRAM: Certificate course in Bakery & Confectionery

(A.Y. 2025-26)

School Code: 01
Program code: 02

Semester- 2ND

Syllabus for theory and practicals

School Name: School of Hotel and Tourism Management			
Program- Certificate Course in Bakery & Confectionery			Semester-2nd
Course Name- Bakery science			
A.Y 2025-26	Course Code- CO30224201	Batch- 2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours-30	Total Credits-02		ESE Marks-50 (MM)
Type of Course- Theory			Total Marks-100 (MM)
Course Objectives/Course Description			
The aim of this syllabus designed is to provide the theoretical knowledge about the basics of culinary and patisserie arts.			
UNIT	Topics		No. of Teaching hours/ (Lecture)
Unit-1	Introduction to flours		Contact Hours: 06
Chapter 1.1	Different types of flours available, • Constituents of flours		1
Chapter 1.2	pH Value of flour, • Water absorption power of flour,		1
Chapter 1.3	Gluten, diastatic capacity of flour, • Grade of flour.		2
Chapter 1.4	Reaction of heat.		2
Unit-2	Raw material required for bread-making		Contact Hours: 06
Chapter2.1	Role of flour, water, yeast, salt - Sugar, milk and fats		2
Chapter 2.2	Yeast• An elementary knowledge of Baker's yeast, the part it plays in the		2
Chapter 2.3	fermentation of dough and conditions influencing it's working. • Effect of over and under-fermentation and under-proofing of dough and other fermented goods		2
Unit-3	Bread faults		Contact Hours: 06
Chapter 3.1	Bread faults and their remedies, terminology.		2
Chapter 3.2	Care and precaution		2
Chapter 3.3	Origin of bread		2
Unit-4	Bakery layout		Contact Hours: 06
Chapter 4.1	The required approvals for setting up a Bakery – Government procedure and By-laws. Selection of site · Selection of equipment. · Layout design Electricity		2

Chapter 4.2	Selection of quality	2
Chapter 4.3	Various ways of cooking eggs with examples	2
Unit-5	Quality control	Contact Hours: 06
Chapter 5.1	Control raw material	2
Chapter 5.2	Control finished products	2
Chapter 5.3	Bakery terminology	2
Course Outcomes	End of the course the students will be able to do the following.	
CO1	To know the wheat and Flour.	
CO2	Raw material required for bread making	
CO3	Different raw materials used in bakery	
CO4	Explain the different working temperatures for bakery products	
CO5	Define the bread faults and remedies of bakery products	

Textbooks:

- Fundamentals of Baking. Amit Vohra.
- Baking Science, Dikla Levy Frances
- Gluten-Free Baking by Tiffany Shelton
- Basics of Baking by Murdoch Books

Assignments:

1. Collect the raw materials and tag in files.
2. Paste the pictures of Bread faults.
3. Different types of flours available

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: School of Hotel and Tourism Management			
Program- Certificate Course in Bakery & Confectionery			Semester-2nd
Course Name- Confectionery			
A.Y 2025-26	Course Code- C030224202	Batch- 2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours-30	Total Credits-02		ESE Marks-50 (MM)
Type of Course- Theory			Total Marks-100 (MM)
Course Objectives/Course Description This syllabus aims to provide theoretical knowledge about the basics of culinary and patisserie arts.			
UNIT	Topics		No. of Teaching hours/ (Lecture)
Unit-1	Introduction to Sugar		Contact Hours: 06
Chapter 1.1	History of sugar, roles. Identify and describe the different stages of cooking sugar		2
Chapter 1.2	Stages of cooking sugar, Caramelized Sugar preparations		2
Chapter 1.3	Sugar for desserts and presentations		2
Unit-2	Introduction to Chocolate		Contact Hours: 06
Chapter2.1	History, Identify different forms in which coco and chocolate are available		2
Chapter 2.2	process, chocolate tempering		2
Chapter 2.3	Chocolate designs, garnishes and presentations		2
Unit-3	Millets and their Biscuit		Contact Hours: 06
Chapter 3.1	History of Millets		2
Chapter 3.2	Origin of Biscuit , Care and precaution		2
Chapter 3.3	Basic recipes of Millets biscuits		2
Unit-4	Confectionery		Contact Hours: 06
Chapter 4.1	History of confectionery. The required approvals for setting up of a Bakery – Government procedure and By-laws.· Selection of site· Selection of equipment.· Layout design · Electricity		2
Chapter 4.2	Selection of quality		2
Chapter 4.3	Various ways of cooking eggs with example		2
Unit-5	Quality control of confectionery products		Contact Hours: 06

Chapter 5.1	Raw material	2
Chapter 5.2	Finished products	2
Chapter 5.3	Confectionery terminology	2
Course Outcomes	End of the course the students will be able to do the following.	
CO1	Explain the different ingredients used in confectionery.	
CO2	Differentiate different cake-mixing methods	
CO3	Define and explain different pastries and derivatives	
CO4	Define the internal and external characteristics of cakes	
CO5	Demonstrate working knowledge of Chocolate and Sugar confectionery	

Textbooks:

1. Fundamentals of Baking. Amit Vohra.
2. Baking Science, Dikla Levy Frances
3. Gluten-Free Baking by Tiffany Shelton
4. Basics of Baking by Murdoch Books

Assignment:

1. Chocolate making process in flow chart.
2. Paste the pictures of Millets and their Biscuit.
3. Paste the pictures with brief notes on Verities of sugars.

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: School of Hotel and Tourism Management			
Program- Certificate Course for Common Subject			Semester-2nd
Course Name- Food Costing			
A.Y 2025-26	Course Code- C030124203	Batch- 2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours-30	Total Credits-02		ESE Marks-50 (MM)
Type of Course- Theory			Total Marks-100 (MM)
Course Objectives/Course Description The aim of this syllabus designed is to provide the knowledge about the different types of cost, material control and standard recipe.			
UNIT	Topics	No. of Teaching hours/ (Lecture)	
Unit-1	Pricing	Contact Hours: 06	
Chapter 1.1	Menu pricing styles	2	
Chapter 1.2	Types of menus	2	
Chapter 1.3	Different methods in pricing	2	
Unit-2	Costing	Contact Hours: 06	
Chapter 2.1	Importance of food costing	2	
Chapter 2.2	Methods of costing	2	
Chapter 2.3	Costing techniques	2	
Unit-3	Standard recipes	Contact Hours: 06	
Chapter 3.1	Use of standardized recipes	2	
Chapter 3.2	Developing standardized recipes	2	
Chapter 3.3	Elements of standard recipes	2	
Unit-4	Food costing and control	Contact Hours: 06	
Chapter 4.1	Through purchasing	2	
Chapter 4.2	Receiving-issuing-production-sales and accounting	2	
Chapter 4.3	Control of food cost, labour cost, overhead cost, miscellaneous cost	2	
Unit-5	Yield and costs	Contact Hours: 06	
Chapter 5.1	Cooking yield, portion control	2	
Chapter 5.2	Determining standard food cost	2	

Chapter 5.3	Calculating portion cost	1
Chapter 5.4	Calculating dinner cost	1
Course Outcomes	End of the course the students will be able to do the following.	
CO1	Know different pricing methods and explain the different types of Menus.	
CO2	Explain the importance of food costing and costing techniques. Develop standard recipes and adjust the quantities using adjustment factor.	
CO3	Explain in controlling food cost, labour cost, overhead cost etc. Define yield and its types	
CO4	Calculate the standard food cost and explain the techniques in portion cost and dinner cost	
CO5	yield and costs	

Textbooks:

The Book of Yields: Accuracy in Food Costing and Purchasing Plastic Comb – 27 March 2007
by Francis T. Lynch (Author)

Reference books:

Food Costing Paperback – 1 January 2011A. Sarkar (Author)

Assignment:

1. Methods of costing.
2. Cooking yield, portion control.
3. Formats of Standard recipes.

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: School of Hotel and Tourism Management			
Program- Certificate Course for Common Subject			Semester 2nd
Course Name- Food Safety & Quality			
A.Y 2025-26	Course Code- C030124204	Batch-2025-2026	CIE Marks- 50 (MM)
Total Teaching Hours-30	Total Credits-02		ESE Marks-50 (MM)
Type of Course- Theory			Total Marks-100 (MM)
Course Objectives/Course Description			
<ol style="list-style-type: none"> 1. The course aims to provide detailed knowledge and understanding of Food safety and hygiene. 2. It provides knowledge of microorganisms and their occurrence. 3. It aims to provide detailed knowledge about the common food born micro-organisms and diseases. 			
UNIT-1	Topics		No. of Teaching hours/ (Lecture)
Unit-1	Microorganisms		Contact Hours: 06
Chapter 1.1	General characteristics of Micro-Organisms based on their occurrence and structure.		2
Chapter 1.2	Basic Introduction to Food Safety, Food Hazards & Risks, Contaminants and Food Hygiene		2
Chapter 1.3	Factors affecting their growth in food (intrinsic and extrinsic)		1
Chapter 1.4	Common food-borne micro-organisms: Bacteria (spores/capsules), Fungi, Viruses and Parasites		1
Unit-2	Food Preservation, Food Spoilage, and Food Process		Contact Hours: 06
Chapter 2.1	Types & causes of spoilage,		1
Chapter 2.2	Introduction to food processing		1
Chapter 2.3	Sources of contamination, Basic principles of food preservation, types of preservation		2
Chapter 2.4	Spoilage of different products (milk and milk products, cereals and cereal products, meat, eggs, fruits and vegetables, canned products)		2
Unit-3	Role of Micro-organisms, Recent Concerns, laws and regulations.		Contact Hours: 06
Chapter 3.1	Fermentation & Role of lactic acid bacteria		1
Chapter 3.2	Fermentation in Foods (Dairy foods, vegetables, Indian foods, Bakery products and alcoholic beverages)		2
Chapter 3.3	Emerging pathogens, genetically, Food labelling and Newer trends in food packaging and technology.		1

Chapter 3.4	National – PFA Essential Commodities Act (FPO, MPO etc.), ISO, Regulatory Agencies – WTO, Consumer Protection Act.	2
Unit-4	Food-borne Diseases and Food Additives	Contact Hours: 06
Chapter 4.1	Types (Infections and intoxications), Common diseases caused by foodborne pathogens and Preventive measures	2
Chapter 4.2	Introduction to Food Additives	2
Chapter 4.3	Types (Preservatives, antioxidants, sweeteners, food colours and flavours, stabilizers and emulsifiers)	2
Unit-5	Food contaminants & adulterants	Contact Hours: 06
Chapter 5.1	Introduction to Food Standards, Types of Food contaminants (Pesticide residues, bacterial toxins mycotoxins, seafood toxins, metallic contaminants, residues from packaging material)	3
Chapter 5.2	Common adulterants in food and Method of their detection (basic principle)	3
Course Outcomes	End of the course the students will be able to do the following.	
CO1	To gain familiarity with micro-organisms and its risk.	
CO2	To be aware of common food-borne micro-organisms its caused diseases.	
CO3	To be familiar with the beneficial role of micro-organisms, Food processing	
CO4	To identify the food-borne Diseases and Food Additives, preservations.	
CO5	To understand and identify the food contaminants & adulterants	

Textbooks:

Kumar Alok(2022) Fundamentals of Food Hygiene Safety and Quality by Kumar Alok, I K International. Bhat, Ramesh(2019) Food Microbiology and Safety, Indira Gandhi National Open University, New Delhi.

Reference books:

Bloomsbury (2022) The Food Safety and Standards Act, 2006 with Rules and Regulations Edition 2022. Modern Food Microbiology (Food Science Text Series) Hardcover – 10 May 2006

Assignment:

1. Methods Food Preservation
2. Food contaminants
3. Food Additives

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: Skill Enhancement Course from SGU Basket			
Program- Graduate/Certificate			Semester-2nd
Course Name- Soft Skills			
A.Y 2025-26	Course Code- BSGUSE2412	Batch- 2025-2026	CIE Marks- 25 (MM)
Total Teaching Hours-30	Total Credits-02		ESE Marks-25 (MM)
Type of Course- Theory			Total Marks-50(MM)
Course Objectives/Course Description			
<p>The purpose of this course is to develop Soft Skills among the students Prepare Themselves for all the challenges using soft skills and to develop the confidence level to perform their best and so it is compulsory to get ready for them to the corporate world.</p>			
UNIT	Topics		No. of Teaching hours/ (Lecture)
Unit-1	MODULE I: COMMUNICATION SKILL		Contact Hours: 06
Chapter 1.1	Soft Skills Vs Hard Skills, Introduction to communication, Self-Presentation.		1
Chapter 1.2	Ice Breaking, Public Speaking, Art of storytelling,		1
Chapter 1.3	Interpersonal Relation Skills,		1
Chapter 1.4	Technology Based Communication		1
Chapter 1.5	Listening Skills and Extempore.		2
Unit-2	MODULE II: Significance of body language in communication		Contact Hours: 06
Chapter2.1	Understanding Body Language, Body Language During Interview,		1
Chapter 2.2	Video Conference Etiquette,Proxemics,Kinesics,		2
Chapter 2.3	Case Studies, JAM		1
Chapter 2.4	Body Language During Virtual Interview, Self Confidence, and Role Plays.		2
Unit-3	MODULE III: Employability skills		Contact Hours: 06

Chapter 3.1	Personal Branding, Creating Account on LinkedIn ,KYC(Know Your Company),	1
Chapter 3.2	Grooming and Etiquette ,Professional Attire,Grooming,Social and Classroom Etiquette, Workplace and Meeting Etiquette,	2
Chapter 3.3	Resume Writing, Types of resume,	1
Chapter 3.4	Interview skills, types of interviews ,	1
Chapter 3.5	Negotiation skills and common HR Questions.	1
Unit-4	MODULE IV: Leadership skill and Teamwork	Contact Hours: 06
Chapter 4.1	Leadership, Meaning of good Leader,	1
Chapter 4.2	SWOT Analysis,	1
Chapter 4.3	Analysis, Smart Goal Setting, Team Building Activity, Group Dynamics, Types of Leader, Skills required to be a good team player, Skills a leader must possess,	2
Chapter 4.4	Critical thinking, EQ and IQ, Conflict Resolution and problem solving attitude.	2
Unit-5	MODULE V: Effective Reading and Writing Skills	Contact Hours: 06
Chapter 5.1	Elements of effective writing, Narrating story, Correct Pronunciation,Acent,Common errors and spellings,	2
Chapter 5.2	Spellings, main forms of written communication: Agenda, Minutes, Email Etiquette,Notices.Structure of Content, Paragraph Writing,	2
Chapter 5.3	Formal and Informal Letters, Story Writing and Picture Description.	2
Course Outcomes	End of the course the students will be able to do the following.	
CO1	Having communication competence.	
CO2	Understand how to use body Non Verbal Communication.	
CO3	Acquiring Employability Skills Which is necessary for the corporate world.	
CO4	Adapt Leadership and Teamwork approach.	
CO5	Developing a comprehensive understanding of some specific forms of writing Used in Professional communication.	

Textbooks:

1. Barun K. Mitra; “Personality Development & Soft Skills”, First Edition; Oxford Publishers.

REFERENCE BOOKS:

1. Kalyana; “Soft Skill for Managers”; First Edition; Wiley Publishing Ltd.
2. Larry James “The First Book of Life Skills”; First Edition; Embassy Books.

3.K.C.Verma, The Art of Communication, Kalpaz Publications, 2013.

4.Hartley James, Academic Writing and Publishing: A Practical Guide, New York: Routledge, 2008

Assessment method: (Continuous Internal Assessment = 50%, Final Examination = 50%)

School Name: Skill Enhancement Course from SGU Basket			
Program- Graduate/Certificate			Semester-2nd
Course Name- Soft Skills			
A.Y 2025-26	Course Code- BSGUSE2462	Batch-2025-2026	CIE Marks- 30 (MM)
Total Teaching Hours-30	Total Credits-01		ESE Marks-20 (MM)
Type of Course- Practical			Total Marks-50(MM)
Course Objectives/Course Description			
S.no	Topics	No. of Teaching hours/ (Lecture) Contact Hours: 30	
1	Listening and Comprehension Activities – Listening to selected lectures, Seminars, news (BBC, CNN, etc.). Writing a brief summary or answering Questions on the material listened to.	03	
2	Practicing correct Pronunciation through IPA, Stress, Intonation, Rhythm	03	
3	Reading Activities —Reading different types of texts for different purposes with focus on the sound structure and intonation patterns of English. Emphasis on correct pronunciation.	03	
4	Conversation Activities— Effective Conversation Skills; Formal/Informal Conversation; Addressing higher officials, colleagues, subordinates, a public gathering; Participating in a video conference.	03	
5	Making an Oral Presentation—Planning and preparing a model presentation; Organizing the presentation to suit the audience and context; Connecting with the audience during presentation; Projecting a positive image while speaking; Emphasis on effective body language.	03	
6	Making a Power Point Presentation — Structure and format; Covering elements of an effective presentation; Body language dynamics.	03	
7	Making a Speech — Basics of public speaking; Preparing for a speech; Features of a good speech; Speaking with a microphone. Famous speeches may be played as model speeches for learning the art of public speaking. Some suggested	03	

	speeches: Barack Obama, John F Kennedy, Nelson Mandela, Mahatma Gandhi, Jawahar Lal Nehru, Atal Bihari Vajpayee, Subhash Chandra Bose, Winston Churchil Martin Luther King Jr.	
8	Participating in a Group Discussion — Structure and dynamics of a GD; Techniques of effective participation in group discussion; Preparing for group discussion; Accepting others' views / ideas; Arguing against others' views or ideas, etc.	03
9	Participating in Mock Interviews — Job Interviews: purpose and process; How to prepare for an interview; Language and style to be used in an interview; Types of Interview questions and how to answer them.	06

TEXT BOOKS:

1. Anna Dept. Of English. Mindscapes: English for Technologists & Engineers PB. New Delhi: Orient Blackswan.
2. Farhathullah, T. M. Communication Skills for Technical Students. Orient Blackswan, 2002. References Books:
3. Masters, Ann and Harold R. Wallace. Personal Development for Life and Work, 10th Edition. Cengage Learning India, 2012.
4. Institute of Electrical and Electronics Engineers. IEEE Editorial Style Manual. IEEE, n.d. Web. 9 Sept. 2009.
5. Sethi and Dhamija. A Course in Phonetics and Spoken English. PHI Learning, 1999.
6. Khera, Shiv. You Can Win. New York: Macmillan.

REFERENCE Books:

1. Patnaik, Priyadarshi. Group Discussion and Interview Skills: With VCD. Cambridge University Press India (Foundation Books), 2012 edition.
2. Kaul, Asha. Business Communication. PHI Learning: 2009.
3. Hartman and Lemay. Presentation Success: A Step-by-Step Approach. Thomson Learning, 2000. Assessment method: (Continuous Internal Assessment = 60%, Final Examination = 40%)

School Name: School of Hotel and Tourism Management			
Program- Certificate Course in Bakery & Confectionery			Semester-2nd
Course Name- Bakery Science -Lab			
A.Y 2025-26	Course Code- C030224251	Batch- 2025-2026	CIE Marks- 60 (MM)
Total Teaching Hours-150	Total Credits-05		ESE Marks-40 (MM)
Type of Course- Practical			Total Marks-100 (MM)
Course Objectives/Course Description This syllabus designed aims to provide skilled and practical knowledge of bakery & confectionery art.			
S.no	Topics	No. of Teaching hours/ (Lecture) Contact Hours: 150	
1	Simple yeast-fermented products • Bread Sticks, Bread Rolls, hand and Soft Rolls, sour dough etc.	40	
2	Mixing Methods • Basic steps involved in mixing ingredients – Kneading, stirring, whipping, creaming etc.	30	
3	Flavored Breads • Basic Buns, Fruit Buns, Hot Cross Buns	20	
4	Rich Yeast Fermented Breads Brioche, Fermented Doughnuts, Baba au Rhum, Savarin	20	
5	BREADS Bread Loafs: Milk Bread, Bread Loaf, Currant Loaf, Whole Meal Bread, Masala Bread, Raisin Bread International Bread French Bread, Chelsea Buns Laminated Yeast Breads, Danish pastry croissants	40	
Course Outcomes	End of the course the students will be able to do the following.		
CO1	Identifying the bakery equipment for mass production		
CO2	Applying the basic skills to make the bread dough		
CO3	Prepare and Present yeast fermented products		
CO4	Prepare and Present flavoured breads		
CO5	Prepare and Present Breakfast breads		

Textbooks:

- Food Production Operations, By Parvinder S. Bali (3rd edition)
- Theory of Cookery by Krishna Arora
- Theory of catering, by Clinton Csesarani

Reference book: Baking and Pastry Fundamentals, 2008, Sarah R. Labensky Eddy Van Damme Priscilla A. Martel .

Assignment:

1. Methods of bread making.
2. Pictures of Varieties of breads
3. Paste the pictures of Wheat grain.

Assessment method: (Continuous Internal Assessment = 60%, Final Examination = 40%)

School Name: School of Hotel and Tourism Management			
Program- Certificate Course in Bakery & Confectionery			Semester-2nd
Course Name- Confectionery Lab			
A.Y 2025-26	Course Code- C030224252	Batch- 2025-2026	CIE Marks- 60 (MM)
Total Teaching Hours-150	Total Credits-05		ESE Marks-40 (MM)
Type of Course- Practical			Total Marks-100 (MM)
Course Objectives/Course Description This syllabus aims to provide skilled and practical knowledge of bakery & confectionery art.			
S.no	Topics		No. of Teaching hours/ (Lecture) Contact Hours: 150
1	Pastry & Special Cakes Queen cakes, Easter Egg Chocolate dipping Cheese cake, Baba-cum Rhum Savarin Chantilly, meringues Chantilly. Madeline cake Pineapple pastry, chocolate pastry		40
2	Introduction of advanced differentiation the small and large equipment used in confectionery		20
3	Icing Cakes, Birthday cakes Wedding cakes		40
4	Puddings and Desserts Hot dessert: Caramel Custard, soufflé chaud Bread and Butter pudding, Crème brûlée Cold Desserts: Bavarois; ginger pudding; cold lemon soufflé; chocolate mousse; charlotte royale; charlotte russe; charlotte harlequin; bavarois urbane; soufflé praline; fruit trifle.		30
5	Ice Cream Vanilla, strawberry, chocolate, pineapple, mango, Sorbets, Bombe, Sundaes, Parfaits Gateaux Black forest Gateaux, gateaux religious		20
Course Outcomes	End of the course the students will be able to do the following.		
CO1	Prepare basic icings and toppings		
CO2	Identify and differentiate the small and large equipment used in confectionery		
CO3	Prepare and Present international cakes and puddings		
CO4	Prepare and Store Ice Creams, Toffees and Indian Sweets		

CO5	Ability to work with chocolate and sugar to create design, plates and show pieces
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Textbooks:

- Food Production Operations, By Parvinder S. Bali (3rd edition)
- Theory of cookery by Krishna Arora
- Theory of catering, by Clinton Csesarani

Reference. Book: NA**Assignments:**

1. Paste the pictures of varieties of puddings.
2. Varieties of ice cream.
3. Equipment of confectionery.

Assessment method: (Continuous Internal Assessment = 60%, Final Examination = 40%)