

PRE-REQUISITE

THM-209 Culinary Arts

LEARNING OUTCOMES

- Demonstrate core concepts in baking theory and methodology through hands-on development and sensory analysis of American and European style baking and pastry products.
- Illustrate advanced classical and contemporary pastry and confectionery techniques in the planning, development, execution, and evaluation of products, menus, and creative presentations.
- Research and distinguish effective restaurant and patisserie operations including sustainable facilities, equipment, and evolving technologies.
- Employ leadership and supervision concepts with an emphasis on communication, cultural diversity, and positive guest relations.

CONTENTS:

Preparing students to be baking and pastry professionals through hands-on experience and the development of competency-based skills while emphasizing management and creativity. To know concepts and methodology of baking. To provide knowledge about confectionery techniques. To be able to prepare bakery products.

Module -1 Introduction:

- History of Bakery and Confectionery - Present Trends
- Prospects - Nutrition facts of Bakery & Confectionery goods

Module -2 Raw materials used in Bakery

- Flour - Types of flour - Flour characteristics
- Water - Sources - Functions - Usage of Water; Salt - Role of Salt, Yeast, Yeast Production
- Enzymes - their functions in dough 4. Sugar and Milk - Properties and Role of milk and Sugar in Bakery

Module -3 Leavening agents & Bakery Products:

- Leavening agents - Different Leavening agents - their functions in Baking Industry,
- Cocoa and Chocolate 8. Bakery unit operations including mixing - fermentation - Proofing - baking.

Module -4 Biscuits & Cakes

- Biscuits - Processing of biscuits - faults & Remedies, Cream crackers, soda crackers, wafer biscuits & matzos, puff biscuits, hard sweet, Semi Sweet, sandwich biscuit
- Processing of cakes, Problems, Remedies & pastries ingredients & Processing

- Bakery equipment required - types - Selection – Maintenance - Bakery norms.

TEACHING – LEARNING STRATEGIES

- Lecture Based Examination
- Presentation/ Seminars
- Class Discussion
- Quizzes

ASSIGNMENTS – TYPE AND NUMBER WITH CALENDAR

It is continuous assessment. The weightage of Assignments will be 25% before and after midterm assessment. It includes:

- Classroom Participation
- Attendance, Assignments, and Presentation
- Homework
- Attitude and Behavior
- Hands-on-Activities
- Short Tests, Quizzes etc.

ASSESSMENT AND EXAMINATIONS:

Sr. No.	Elements	Weightage	Details
1.	Mid Term Assessment	35%	It takes place at the mid-point of the semester
2.	Formative Assessment	25%	It is continuous assessment. It includes classroom participation, attendance, assignments and presentation, homework, attitude and behavior, hands-on-activities, short tests, quizzes etc.
3.	Final Assessment	40%	It takes place at the end of the semester. It is mostly in the form of a test, but owing to the nature of the course the teacher may assess their students based on term paper, research proposal development, field work and report writing etc.

RECOMMENDED TEXTBOOKS & SUGGESTED READINGS:

1. Bo Friberg, Amy Kemp Friberg.2018. **The Professional Pastry Chef.**4th Edition. John Wiley & Sons. Incorporation.
2. Marilyn Moll.2016. **A Beginners Guide to Baking Bread.** The Urban Homemaker.
3. Elna Miller. 2014. Enjoy Yeast Breads. Utah State University Extension. USU.