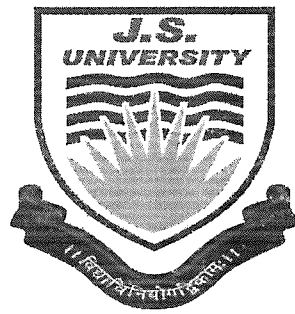


# **J.S. University, Shikohabad**

Established by UP Govt. Act No. 07 of 2015  
Recognized by U.G.C. under section 2 (f) of  
Act-1956




## **Value Added Course**

**(BAKERY AND CONFECTIONERY TECHNOLOGY)**

**CODE- VAC -173**

**Faculty of Art**

**Department of Home Science**

	<b>J.S. University, Shikohabad</b> Faculty of Art	<b>Value Added Course</b>
		<b>AY: 2021-22</b>

## **BAKERY AND CONFECTIONERY TECHNOLOGY**

**Duration:** 30 Hours. (Theory and Practical)

**Assessment Criteria/ Award of certification:**

Participants who secured 85% attendance and secured, 80% marks in final quiz shall be awarded the completion of certificate.

**Course Objective**

6. To highlight the processing methods used in baking and confectionery industries.
7. To know about the various types of food products made using baking technology.
8. To have a basic idea about baking and confectionery manufacture and quality control.
9. To know about the importance of each ingredient in the bakery and how it effects the overall product and its sensory and quality parameters.
10. To be able to start a small scale bakery and confectionery Module.

**Course Outcome:**

4. Prepare advanced baking products.
5. Identify and select appropriate equipment for the production of baking goods.

6. Demonstrate baking techniques utilizing safe and hygienic working practices.

### **Syllabus Outline :**

#### **Module I: Manufacture of Sugar**

Sugarcane, jaggery, khandasari sugar, raw sugar, refined sugar, white sugar, beet sugar, manufacture of sugar from sugar cane, refining of sugar.

#### **Module II: Classification of confectionery**

Sugar boiled confectionery- crystalline and amorphous confectionery, rock candy, hard candy, lemon drop, china balls, soft candy, lollypop, marshmallows, fudge, cream, caramel, toffee, lozenges, gumdrops, honeycomb candy.

#### **Module III: Properties of wheat**

Wheat – Properties, Quality – Hardness, Gluten strength, protein content, soundness. Methodology and approaches to evaluate bread and bread – wheat quality – processing factors, product factors.

#### **Module IV: Principles of baking and Bread manufacturing**

Major baking ingredients and their functions, role of baking ingredients in improving the quality of bread. Characteristics of good flour used for making bread, biscuits and cakes. Ingredients used for bread manufacture, methods of mixing the ingredients, dough development methods - straight dough, sponge dough, moulding, proofing, baking, packing, spoilage, bread staling, methods to reduce bread staling and spoilage.

**Module V: Cake and Biscuit manufacturing** Processing of cakes and biscuits- ingredients, development of batter, baking and packing, Spoilage in cakes and biscuits.

**Reference books:**


4. Zhou. W, Hui Y,H; (2014), "Bakery Products Science and Technology", 2nd Edition, Wiley Blackwell Publishers,
5. Pylar, E. J. and Gorton, L.A.(2009), "Baking Science & Technology" Vol.1 Fourth Edition, Sosland Publications.
6. Stanley P. Cauvain, Linda S. Young, (2008), "Baked Products: Science Technology and Practice". John Wiley & Sons Publishers.

  
Name of Faculty  
Course Co-ordinator

Ms. Nidhi Kulkarni

  
Name of Faculty  
Dean Academics

Dr. Akhilesh

  
Name of Faculty  
Director/ Principle/Dean of  
Faculty/Department

Dr. Priyanka  
Dusey