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HSCSEC1

**Bakery & Cookery** 

## Unit I

Introduction- meaning and scope of Bakery and Cookery. Duties and Responsibilities of Bakery staff. Introduction of Bakery and cookery Equipment: Measuring cups, spoons, dough mixer, baking dish /tray, types of oven and their working structure. Cooking equipment, processing equipment, holding and storage equipment, pots, pans, and containers, measuring devices, knives, hand tools, and small equipment. Cleaning of equipments associated hazards.

#### Unit II

Introduction to ingredients used in preparation of bakery products -Flourcomposition, grades of flour, gluten content, types of flour and their utility. Salt - Use and effect, Fat and Oils, Sugar, moisturizing agents like eggs, milk and water, fruits and nuts, yeast. Cakes/Bread making-Types, methods processing and fault in the bread and cake making and their remedies. Pastry making- Principles, Types and Methods. Biscuits and cookies-Types and Methods.

#### UNIT-III

Aims and objectives of cooking food, classification of raw materials, preparation of ingredients, methods of mixing foods, effect of heat on various foods, weighing and measuring, texture of food. Methods of cooking -Conventional and non-conventional, solar cooking, microwave cooking. Preparation of Indian, Chinese and Continental cuisine. Nutritive value evaluation of cooked items.

### Unit IV

Hygiene and sanitation- Personal hygiene, kitchen cleaning, machine cleaning, awareness of health and safety measures.

Entrepreneurship Development- planning proposal of startup for small business venture.

### Reference Books

- Dubey SC. 2002. Basic Baking. The Society of Indian Bakers, New Delhi.
- Francis FJ. 2000. Wiley Encyclopedia of Food Science & Technology. John Wiley & Sons.
- Manley D. 2000. Technology of Biscuits, Crackers & Cookies. 2nd Ed. CRC Press.
- Pyler EJ. Bakery Science & Technology. 3rd Ed. Vols. I, II. Sosland Publ.
- Qarooni J. 1996. Flat Bread Technology. Chapman & Hall.













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