



NAIPUNNYA
SCHOOL OF MANAGEMENT

A Project of the Archdiocese of Ernakulam - Angamaly
Affiliated to the University of Kerala
Accredited by NAAC with A Grade
An ISO Certified Institute

ADD ON COURSE 2022-23

(CC HM 1121)

CERTIFICATE COURSE CREATIVE ARTS IN BAKERY & CARVING

DEPARTMENT OF HOTEL MANAGEMENT

NP-NAAC-DQAC-NIHM-F22-Add-on Course - Certificate Programmes

CERTIFICATE COURSE CREATIVE ARTS IN BAKERY & CARVING (CC HM 1121)

Introduction:

Total no of hours - **30 hours**

Mode of Examination - **Theory 30(minutes), Practical (01 hour)**

This is an enabling course which aims to give students a technical exposure to skill development and professional entrepreneur skills. The approach is practical in demonstration. The course will provide an opportunity to use F & B Production lab based tools for effective product preparation and presentation.

Objectives:

1. Understand the organization chart and kitchen hierarchy of bakery department
2. Describe aspects of different ingredients used in bakery
3. Produce/ understand bread faults and remedies of bakery products
4. Demonstrate the essential of carving occasional

Key Learning Outcomes:

By the end of the course, the students will be able to:

1. Identify and differentiate the small and large equipment used in confectionery
2. Prepare and Present basic sponges
3. Prepare and Present different cookies and biscuits
4. Prepare and Present basic pastries and its derivatives
5. Prepare basic icings, toppings, hot and cold desserts
6. Importance of carving.
7. Care and precautions while doing carving.

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Syllabus

Module I: Introduction to Bakery & Confectionery industry **6 Hours**

- Introduction to Bakery & Confectionery industry
- Scope of Bakery & Confectionery industry
- Bakery & Confectionery equipments
- Bakery ingredients and raw materials
- Metric and temperature conversions
- Importance of hygiene and safety cleaning of equipment's and machineries
- Bakery terms

Module II: Yeast Products **6 Hours**

- **Yeast Products** (Demonstration and practices)
- Rolls and breads
- Sponge and butter cakes
- Biscuits/Cookies
- Doughnuts, pizza, pie.

Module III: Sugar Products **6 Hours**

- **Sugar Products** (Demonstration and practices)
- Hot Desserts
- Cold Desserts

Module IV: Carving arts **6 Hours**

- Introduction to carving arts
- Scope of carving
- Carving equipment
- Types of carving

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- Simple Carving
- Vegetable & Fruit carving
- Non edible displays
- Miscellaneous carving
- Care and precautions while doing carving- it's storing
- Selection materials for carving

Module V: Demonstration and practices of Carving

6 Hours

Demonstration and practices

- Simple Carving
- Vegetable carving
- Fruit carving
- Non edible displays

Books Recommended

- Practical Cookery, Victor Ceserani& Ronald Kinton, ELBS
- Theory of Catering, Victor Ceserani& Ronald Kinton, ELBS
- Theory of Catering, K.Arora, Frank Brothers
- Modern Cookery for Teaching & Trade Vol. I,Thangam Philip, Orient Longman