

**School of Hotel & Catering Management**

**Certificate Course – Syllabus**

**Subject** : **Bakery & Confectionery**

**Subject code** : **15703P1 (Practical)**

---

**PRACTICAL**

**Practical – I**

Identification of equipment and handling demonstration. Methods of mixing foods.

**Practical – II**

Preparation of different shapes:

Bread Roll  
Sandwich Bread

**Practical – III**

Cheese Bun  
Burger Rolls  
Dough nuts

**Practical – IV**

Brown Bread  
Milk / Fruit Bread / Multigrain Bread

**Practical – V**

French bread Variations

**Practical – VI**

Short sponge cake varieties  
Straight Sponge cake varieties

**Practical – VII**

Birthday Cake Demonstration /  
Decoration Practice

: 2 :

**Practical – VIII**

Vanilla Pastry  
Chocolate Gateaux

**Practical – IX**

Golden Goodies  
Chocolate Chip Cookies  
Bachelor Buttons

**Practical – X**

Pinwheel Cookies  
Ice Box Cookies  
Nan Khatai

**Practical – XI**

Chocolate Cream Pie  
Lemon Curd Tart  
Assorted Fruit Flan

**Practical – XII**

Puff Pastry Demonstration  
Preparation of Puff Pastry Goods

**Practical – XIII**

Choux Pastry Demonstration  
Preparation of Choux Pastry Goods

**Practical – XIV**

Queen of Pudding  
Christmas pudding  
Pineapple Cloud

**Practical – XV**

Demonstration of Cold dessert products  
Soufflé – Mousse – Bavarois