



BBA HONS' HOSPITALITY MANAGEMENT
 (Under Choice Based Credit System Based on UGC Guidelines)
 BBA Hospitality Management Semester- III

Course Code	UM03MABBH01	Title of the Course	Bakery and Patisserie
Total Credits of the Course	04	Hours per Week	04

Course Objectives	1.To learn different types of commodities used in the Bakery and Pastry department and to develop advanced skills required in the Bakery and Patisserie.
	2.To enhance students' knowledge of Bread Fabrication
	3.To enhance students' knowledge about Basic Sponge and Cakes
	4.To enhance students' knowledge about Pastes Cream and fillings
	5.To enhance students' knowledge about Pastry Sauces and laminated Pastry

Course Content		
Unit	Description	Weightage (%)
1.	<p>Introduction to Pastry and Bakery</p> <ul style="list-style-type: none"> • Terms related to bakery and confectionary • The hierarchy of pastry kitchen • weighs and measurements • Types of Measuring Systems • Layout of bakery and confectionary department • Various large machinery and equipment used in the Bakery and confectionary department <p>Basic Commodities Used in Bakery and pastry</p> <ul style="list-style-type: none"> • Introduction • Flour Structure of wheat grain • Types of flours • Raising agents • Fats and oils • Milk and dairy products • Creams, Sweeteners. 	25%
2.	<p>Bread Fabrication</p> <ul style="list-style-type: none"> • Introduction • Understanding baking, • Ingredients used in bread making 	25%





	<ul style="list-style-type: none"> • Principles behind bread making • Basic faults in bread making • Equipment used in bread making • International Breads • Danish and Croissants, • Storage and Services of Breads 	
3.	Basic sponges and cakes <ul style="list-style-type: none"> • Introduction • Ingredients Used in Cake Making • Principles of Sponge Making • Baking and Cooling of Sponge • Important points for making Sponges and Cakes • Types of Basic Sponges • Classical Cakes and Pastries • Common Faults in Cake Making, • Kinds of Icing and its Classical Types. 	25%
4.	Pastes, Creams, Fillings. <ul style="list-style-type: none"> • Introduction Pastes; Short crust paste • Sweet paste • Choux paste • Marzipan • Almond paste • Touille paste, Puff pastry, Creams, Ganache 	25%

Teaching-Learning Methodology	Lecture, Practical learning, project, and assignment, E-learning, and case study.	
PRACTICAL		
Sr.No.	Description indetails	Weightage
1.	Yeast-raised bread White, brown, Bread Rolls, Breadsticks, Cake and Pastry Plain sponge /chocolate , vanilla cake , Chocolate cake	25%
2.	Biscuits/cookies. Nan Kati, Chocó chips, Gram flour , salty cookies Cold sweet Caramel custard ,Chocolate Delice, cheese cake Muffins Chocolate, blue Barry, vanilla, Chocó chips	25%





3.	Hot Dessert & Cake Apple pie , Christmas pudding, Dry fruit cake	25%
4.	Tart and Quiche Apple /fruit tart, Croissant Patisserie and bakery doughnut, Pizza base, Soup accompaniments	25%

- Note: 1 or 2 set up of the most popular menu in Hotels can be formulated by the concerned faculty apart from the given Cuisines.
- Laboratory: Calculation of nutritional information and costing of the recipes and same would be recorded in the prescribed format in the journals.

Evaluation Pattern

Sr. No.	Details of the Evaluation	Weightage
1.	Internal Written / Practical Examination (As per CBCS R.6.8.3)	25%
2.	Internal Continuous Assessment in the form of Practical, Viva-voce, Quizzes, Seminars, Assignments, and Attendance (As per CBCS R.6.8.3)	25%
3.	University Examination	50%

Course Outcomes

1.	Understand the Pastry and Bakery department
2.	Understand the different principles of dough and bread making
3.	Understand different principles of sponge and cake making
4.	Understand the different types of creams that can be used as fillings for cakes and pastries to create desserts





Suggested References	
Sr. No.	References
1.	Modern Cookery for Teaching and the Trade – Thangam E.Philip
2.	The Theory of Cookery – K. Arora, Frank Bros. & Co.
3.	Chef's Manual of Kitchen Management – John Fuller
4.	Le Repertoire De La Cuisine – L. Saulnier
5.	Theory of Bakery and Patisserie – Parvinder S.Bali

On-line resources to be used if available as reference material	
Online Resources	
www.hmhelp.in	
www.hmhub.me	

