

**SARDAR PATEL UNIVERSITY**  
**Programme: BBA (Hospitality Management)**  
**Semester: VII**  
**Syllabus with effect from: June-2013 (Batch 2010)**

Theory (Credit-2)

<b>Paper Code: UM07EBBH04</b>	<b>Total Credit: 4</b>
<b>Title Of Paper: Patisserie - I</b>	

Unit	Description in detail	Weightage (%)
I	<b>Basic commodities used in bakery and pastry</b> Introduction Flour Structure of wheat grain Types of flours Gluten free flour Raising agents Fats and oils Usage of fats and oils in cooking and baking Rendering the fat Clarifying butter Milk and dairy products Cream Sweeteners	25%
II	<b>Bread fabrication</b> Introduction Understanding baking Ingredients used in bread making Principles behind bread making Basic faults in bread making Equipment used in bread making Breads of the world	25%
III	<b>Basic sponges and cakes</b> Introduction Pastry techniques and principles Sifting Creaming Whisking Rubbing in Folding in Docking Blind baking Pinning or rolling Piping Laminating Icing Ingredients used in sponge making Principles behind making of sponge Baking and cooling of sponges	25%



	Basic sponges Points to be kept in mind while making sponges and cakes Equipment used in sponge and cake making	
IV	<b>Pastes, Creams, Fillings, and Sauces</b> Introduction Pastes Short crust paste Sweet paste Choux paste Marzipan Almond paste Touille paste Puff pastry Creams Pastry cream Crème Chantilly Caprice cream Butter cream Lemon cream Ganache Sauces Adding flavor to the pastry sauces Common faults in sauce making	25%

### Practical (Credit-2)

	Description in detail	
	Demonstration Practical's & Simple Application By Students	
1	Bakery & Confectionery section, Ingredients and equipment identification	
2	Different Methods of Bread Making	
3	Yeast raised bread: white, brown, French bread & Loaf, Bread Rolls, Bread sticks	
4	Basic Cake Demonstration & Preparation: Sponge, Genoise, Fatless, Swissroll	
5	Biscuit/cookies ; melting moment, almonds, chocolate chips etc	
6	Short crust: jam tart, lemon tart	
7	Varieties of Biscuit Dough, Bread Dough ( all methods), Bread rolls (all shapes), enriched bread, Doughnuts etc. Cake batters ( all methods), Puff Pastry Dough and batters.	
8	Fruit & rich cakes, Madeira, plum, walnut, Danish pastries.	

**Evaluation:** The journals will be evaluated by the concerned teacher.

#### Basic Text & Reference Books:-

- Modern Cookery for Teaching and the Trade – Thangam E.Philip (Mumbai, Orient Longman)
- Bakery & Confectionery By S. C Dubey, Publisher: Society of Indian Bakers
- The Professional Pastry Chef, Fourth Edition By Bo Friberg Publisher: Wiley & Sons

