

SARDAR PATEL UNIVERSITY
Programme: BBA (Hospitality Management)
Semester: VII
Syllabus with effect from: June-2014
(Batch - 2011)

Paper Code: UM07EBBH04	Total Credit: 3
Title Of Paper: Patisserie- I	

Unit	Description in Detail	Weightage (%)
I	Basic commodities used in bakery and pastry 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	1. Bread Fabrication 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	2. Basic sponges and cakes 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 Basic sponges	25%



	Points to be kept in mind while making sponges and cakes Equipment used in sponge and cake making	
IV	3. Pastes, Creams, Fillings, and Sauces 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		
Practical Demonstration Practical's & Simple Application by Students		
	Bakery & Confectionery section, Ingredients and equipment identification	
	Different Methods of Bread Making	
	Yeast raised bread: white, brown, French bread & Loaf, Bread Rolls, Bread sticks	
	Basic Cake Demonstration & Preparation: Sponge, Genoise, Fatless, Swissroll	
	Biscuit/cookies ; melting moment, almonds, chocolate chips etc	
	Short crust: jam tart, lemon tart	
	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.	
	Fruit & rich cakes, Madeira, plum, walnut, Danish pastries.	

Laboratory: Calculation of nutritional information and costing of the recipes and same would be recorded in the prescribed format in the journals.

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

