

FOUR YEAR UNDERGRADUATE PROGRAM-2024 -28
FACULTY OF HOME SCIENCE
COURSE CURRICULUM

PART A: Introduction			
Program: Bachelor in Home Science (Degree)		Semester: II/IV	Session: 2024-2025
1	Course Code	HSSEC - 04	
2	Course Title	Bakery and Quantity Cookery	
3	Course Type	SEC	
4	Pre-requisite (if any)	<i>As per Program</i>	
5	Course Learning Outcomes (CLO)	<ul style="list-style-type: none"> • Resize recipes to meet production needs and equipment capacities. • Scale, mix, mold, proof and bake yeast raised goods. • Prepare cookies using various common dividing and panning techniques. • Prepare home style crumb topped and two crust pies. • Prepare product finishes such as washes, glazes, icings, frostings and fillings. 	
6	Credit Value	2 C (1C+1C)	(1 Credit = 15 Hours - learning & Observation and 30 Hrs for Practices/ Field work)
7	Total Marks : 50	Max. Marks: 50	Min Passing Marks : 20

PART B: Content of the Course		
Total No. of Teaching – learning Periods :		
Theory -15 Periods and Lab or Field Training 30 periods		
Module / Unit	Topics (Course Contents)	No. of Period
Theory Contents	<ul style="list-style-type: none"> • Classification of Baked Foods, Product Types, Nutritional Quality and Safety of Products, Storage and Packaging Materials, • Basic baking principles • Ingredients uses- liquid and flours (cereals types and flour quality) • Forming the dough. • Mixing and Gluten Development: Blending the ingredients, adding liquid to hydrate flour proteins , developing gluten • The Baking Process- Melting of fats, leavening, Formation and expansion of gases, Killing of yeast and microorganisms, • Bread formulation: quality of materials like flour, shortening, yeast, chemical leavening agents, flour improvers, preparing bread formula on the basis of the role of ingredients 	15
Lab/ Field Training Contents	Baking Processes <ul style="list-style-type: none"> • Training of Cake mixing methods, • Making of cakes-Butter Cake, Sponge Cake and Eggless Cake , Biscuits , Buns, Pizzas Crystalline and Non-Crystalline Candies, Toffees, Fruit Drops, Chocolates, 	30



	Chocolate Chips, Fruit Pie, Apple Pie, Fudge, Fondant, Marsh Mellow, Chewing Gum, Jellies and Confectionaries	
	<ul style="list-style-type: none"> Hands on experience: Preparation and evaluation of Bakery Products 	
Keywords	.Baking Technology, Gluten, Leavening Agents, mixes, Sponginess	

PART C:
Learning Resources : Text Books, Reference Books, Other Resources
<p>Text books Recommended –</p> <ul style="list-style-type: none"> Dubey, S.C. (2017). <i>Basic Baking</i>, 5th Edition, ChanakyaMudrakPvt. Ltd., New Delhi. Rainact, AL. (2013). <i>Basic Food Preparation – Complete Manual</i>, 3rd Edition, Orient Longman Pvt Ltd., Mumbai Manay, S &Shanaksharaswami, M. (2014). <i>Foods : Facts and Principles</i>, New Age Publishers, New Delhi Samuel A, Martz (2004). <i>Bakery Technology and Engineering</i>, PAN-TECHI International IncorporatedP.Ltd, Madras. Faridi, F (2004). <i>Dough Rheology and Baked Product Texture</i>, CBS Publication, New Delhi June Payne-Palacio, and Monica Theis Food service Management: Principles and Practices, 13th Edition Pub. Harlow :Pearson 2016. Sethi M. and Malhan S.M., Catering Management an Integrated approach (2015), 3rd edition, Published by New Age International Private Limited. Reynolds, D. Onsite Food service Management- A best practices approach John Wiley and Sons, Inc, 2013. Mary B. Gregoire, Food Service Organizations: A Managerial and Systems Approach, Prentice Hall 2015 Palacio, J.P., Harger, V., Shugari, G. Thesis, M (2001). West and Woods Introduction to Food Service. Mac Millan Pub Co., New York. ParvinderS.Bali, Quantity Food Production Operations and Indian Cuisine (2011), published by Oxford University Press. Cessarani, V. Kinton, R (2002). Practical Cookery. seventh edition. Hodder and Stoughton publishers. Khan, M.A (2003). Food Service Operations. AVI Publications Co., Connecticut.
<p>Online Resources :-</p> <ul style="list-style-type: none"> https://www.uou.ac.in/sites/default/files/slm/HM-302.pdf https://study.com/academy/lesson/principles-of-quantity-food-preparation-processing.html https://www.scribd.com/document/348301940/Bakery-Theory https://www.ihmnotes.in/assets/Docs/Books/9780199488797.pdf https://www.quora.com/What-is-the-introductory-theory-about-baking-tools-and-equipment

PART D : Assessment and Evaluation		
Suggested Continuous Evaluation Methods-:		
Maximum Marks:		50 Marks
Continuous Comprehensive Evaluation(CCE):		15 Marks
End Semester End Exam (ESE):		35 Marks
Internal Assessment:	Internal Test/ Quiz - 10 & 10 Marks	Better marks out of two tests / Quiz + Obtained marks in assignments shall be considered against 15 marks
Continuous Internal Assessment (CIA)	Assignment/Seminar + Attendance-05	
	Total Marks -35 Marks	
End Semester Exam (ESE):	Laboratory / Field Skill Performance : on spot Assessment	
	A. Performed the task based on learned skill -20 marks	
	B. Spotting based on tools- 10 marks	
	C. Viva -voce (based on principle/ Technology) -05 Marks	

Name and Signature of Convener & Members of CBOS: