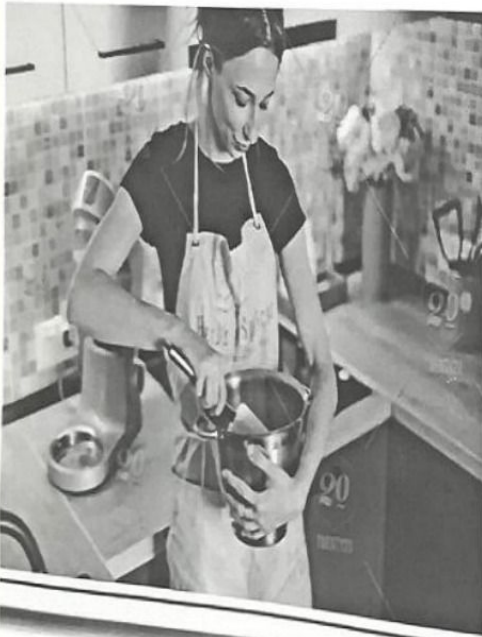




SWAMI VIVEKANAND SUBHARTI UNIVERSITY  
SHAHEED BABA DEEP SINGH COLLEGE  
DEPARTMENT OF HOME SCIENCE

## Bakery Preparation

VAC-HSC-25



**OBJECTIVE:** The course is aimed to teach students about baking techniques and make them sufficient enough to for entrepreneurship

**PROGRAMME OVERVIEW:** This is value added course of 16 hours started by department of Home Science to give students knowledge bakery preparation and how to utilize the skills in long run of life. The course will be facilitated by experienced faculty.

**ELIGIBILITY:** Students who are XII pass can apply

**CONTACT PERSON:** Ms Akanksha Nehra

*Akanksha*  
HEAD

DEPARTMENT OF HOME SCIENCE  
Swami Vivekanand Subharti University, Meerut



**SHAHEED BABA DEEP SINGH**  
**DEPARTMENT OF HOME SCIENCE**  
**SUBHARTI COLLEGE OF ARTS & SOCIAL SCIENCES**  
Website: www.subharti.org, e-mail: hsc@subharti.org, Ph.: 0121-2439043 / 52 (Ext n: 3299), Tele fax: 0121-3058030, 2439067  
A constituent college of  
**SWAMI VIVEKANAND SUBHARTI UNIVERSITY**  
(Established under U.P. Govt. Act no. 29 of 2008 and approved under section 2(f) of UGC Act 1956)



**Overview of syllabus: Bakery Preparation**

**16 hours**

**VAC-HSC-25**

- **Unit 1. Introduction to Bakery**
  - Introduction
  - Scope of Baker & Confectionery
  - Bakery terms
- **Oven & Baking**
  - Knowledge and working of various
  - Types of oven.
  - Baking temperatures for bread, confectionery goods.
- **Methods of bread making**
  - Straight dough method
  - Delayed salt method
  - No time dough method
  - Sponge and dough method
- **Characteristics of good bread**
  - External characteristics
  - Volume, symmetry of shape
  - Internal characteristics – color, texture, aroma, clarity and elasticity
- **Cake Making Methods**
  - Sugar butter process
  - Flour butter process
  - Genoise method
  - Blending and rubbing method
- **Prèparation of cookies and biscuits.**
  - Method of preparation
  - Factors affecting the quality of biscuits / cookies.

  
Registrar  
Swami Vivekanand  
Subharti University  
MEERUT

**REPORT ON VALUE ADDED COURSE CONDUCTION- BAKERY PREPARATION**  
**(2020-21)**

Bakery preparation value added course was conducted this year in department of Home Science. The course was of around 16 hours by our faculty member Ms Akanksha Nehra.

The course was started on 22<sup>nd</sup> March 2021, in which she taught students about various methods of bakery and how to work those methods out for better results.

Since, food and specially cakes, pastries and baked food are of increased demand so focus was laid on this course to raise and develop entrepreneurship skills of students.

Students were taught about scope of Bakery and confectionery and what are various terms related to bakery. The faculty teaching course also made the students aware about the types of oven and temperatures required for good baking.

Further, in the course students were taught about dough used for baking and how they are prepared such as straight dough method, delayed salt method etc. The faculty also stated the characteristics of good bread in the classes.

To conclude with the course, cake, cookies and biscuits making was taught and students were also motivated to try them at home under supervision of elders. The students were very enthusiastic about the course through out the duration of the course.

Some baking tips to keep in mind were also passed by the faculty to the students as concluding note, which were as follows:

- Always Have the Correct Butter Consistency. ...
- Room Temperature is KEY. ...
- Read the Recipe Before Beginning. ...
- Always Have Ingredients Prepped. ...

- Learn How to Measure. ...
- Weigh Your Ingredients. ...
- Get an Oven Thermometer. ...



Students engaged in Bakery Preparations

  
Signature of Course Coordinator

  
Registrar  
Swam Vivekanand  
Subharti University  
MEERUT

VAC-HSC-25

Bakery Preparation

Attendance Sheet, Session (2020-2021)

Sr. No.	Student Name																			
1	Vandana	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
2	Km. Meenu	P	P	P	P	A	P	A	P	P	P	P	P	A	P	P	P	P	P	P
3	Mamta Kumari	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P
4	Priyanka Preety	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P
5	Harshita Kumari	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P
6	Raj Nandini Kumari	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
7	Khushnama Jahan	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
8	Dhananjay Kumar	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P
9	RITIKA PURI	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
10	PRATEEK GIRI GOSWAMI	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P
11	SHUBHAM KASHYAP	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
12	PREETI	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
13	Sujeet Kumar Yadav	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
14	Naina Arora	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
15	Apoorva Bhalla	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P
16	Hari Om	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
17	Abhinav Dhiman	P	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P
18	Lucky Panchal	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P
19	Parth Adhikari	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P

20	Deepak Kumar	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P
21	Pranav Nautiyal	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P
22	Krishan Kumar	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P
23	Kafeel Chouhan	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
24	Shriya Agarwal	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
25	Srishti Goel	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
26	Ria Mehrotra	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
27	Sushree	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P
28	Mohd. Aleem	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
29	Rohit Gupta	P	P	P	P	P	P	P	P	P	P	P	P	P	P	A	P	P	P
30	Rishi Verma	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P

  
 Signature of Course Coordinator



DEPARTMENT OF HOME SCIENCE  
SWAMI VIVEKANAND SUBHARTI  
UNIVERSITY



Subhartipuram, NH-58, Delhi Haridwar Meerut Bypass Road, Meerut-250005

CERTIFICATE OF COMPLETION

This is to certify that

*Preeti*

has successfully completed  
16 hours Value added course on  
" **BAKERY PREPARATION** "  
(March 22 – APRIL 9, 2021)

Dr Jyoti Gaur  
Head , Department of Home Science  
S. V. Subharti University

Ms Akanksha Nehra  
Program Coordinator



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SWAMI VIVEKANAND SUBHARTI  
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