

Open Learning Development Centre, University of Delhi

Bakery and Confectionary Training

Mode of conduct: Offline

Total duration: 3 months

Week	Topics	Theory	Practical
1	Introduction to Bakery and Confectionary Industry, Biscuits & Cookies	<ul style="list-style-type: none"> - Overview of the bakery and confectionary industry - Introduction to tools and equipment - Biscuits and cookies: Key differences, Classification, Role of key ingredients - FSSAI Regulations 	<ul style="list-style-type: none"> - Conduct a market survey on local bakery and confectionery products. - Preparation and quality evaluation of basic biscuits and cookies: Butter cookies, melted moments, chocolate chip cookies, diamond cookies.
2	Cakes, Muffins, & Cake Icings	<ul style="list-style-type: none"> - Cake types: Sponge cakes, butter cakes, foam cakes - Role of ingredients in cake making - Introduction to icings: Buttercream, royal icing, fondant -FSSAI regulations 	<ul style="list-style-type: none"> - Preparation and quality evaluation of : cakes: Pound cake, chocolate teacake, banana walnut cake - Muffins: Carrot muffins, plain muffins, chocolate chip muffins - Cake icing techniques: Piping, spreading, decorating
3-4	Yeast-Leavened Products (Breads, Buns, Pizza Base)	<ul style="list-style-type: none"> - Yeast fermentation: Role and techniques - Understanding gluten development - Types of yeast-leavened products: Breads, buns, pizza base -FSSAI regulations 	<ul style="list-style-type: none"> - Preparation and quality evaluation of breads: White bread, whole wheat bread, multi-grain bread, buns and pizza base
5-6	Specialty Breads	<ul style="list-style-type: none"> - Introduction to specialty breads: Brioche, challah, sourdough, focaccia - Techniques for 	<ul style="list-style-type: none"> - Preparation and quality evaluation of specialty breads: Brioche, olive focaccia, herb focaccia, sourdough - Shaping and decorating with seeds and herbs

		shaping and baking artisan breads	
7	Pastry and Tarts	<ul style="list-style-type: none"> - Types of pastry: Shortcrust, puff, and choux - Techniques for perfecting pastry textures and layers - Role of fat in pastry making 	<ul style="list-style-type: none"> - Preparation and quality evaluation of: pastry (puff, shortcrust), tarts (Lemon curd tart, fruit tart) and Choux pastry (Éclairs, cream puffs)
8	Sugar Confections: Brittles, Toffees, and Candies	<ul style="list-style-type: none"> - Introduction to sugar confections: Brittles, toffees, and hard candies - Understanding sugar stages: Caramelization and crystallization 	<ul style="list-style-type: none"> - Making brittles (peanut, almond) - Preparing toffees and caramel candies - Crafting hard candies
9	Chocolates & Fudge	<ul style="list-style-type: none"> - Chocolate processing: Tempering and molding techniques - Understanding fudge: Role of sugar and dairy in texture 	<ul style="list-style-type: none"> - Chocolate truffles, molded chocolates - Making fudge and variations (chocolate, peanut butter)
10-11	Self-Practice Sessions	<ul style="list-style-type: none"> - Students develop and refine their own recipes - Review of techniques and methods learned 	<ul style="list-style-type: none"> - Self-practice using chosen recipes: Breads, pastries, cakes, or confections - Recipe development: Flavor experiments, perfecting textures
12	Final Exam & Presentation	-	<ul style="list-style-type: none"> - Final project: Create a themed bakery/confectionery showcase - Evaluation based on taste, presentation, texture - Written and practical final exam

Key Elements:

- **Week 1:** Focuses on introducing participants to bakery tools, equipment, and the roles of ingredients, followed by practical sessions on biscuits and cookies.

- **Week 2:** Covers the basics of cake and muffin baking, along with icing techniques, giving students hands-on decorating experience.
- **Week 3-4:** Dedicated to yeast-leavened products such as various breads, buns, and pizza base preparation, along with the science behind yeast fermentation and gluten development.
- **Week 5-6:** Specialty breads such as brioche and sourdough are the focus, with practical sessions on shaping, baking, and flavor enhancement.
- **Week 7:** Introduces pastries and tarts, with practical work on shortcrust, puff pastry, and choux pastry-based products like éclairs and tarts.
- **Week 8:** Focuses on sugar confections, including brittles, toffees, and hard candies.
- **Week 9:** Chocolate and fudge preparation, with techniques on tempering and molding.
- **Week 10-11:** Reserved for self-practice, allowing students to develop their own recipes and refine their skills.
- **Week 12:** Final exam and product presentation, assessing both practical and theoretical knowledge.