

Bakery and Pastry Training Syllabus

Purpose of the course

Purpose of this course is to generate entry level workforce equipped with basic skills, knowledge and attitude in the field of Bakery and Pastry.

Course objectives

This course aims to impart the fundamentals knowledge and skills of Bakery and Pastry for those who want to make their career in this profession and also to be the entrepreneurs.

On completion of the training the students will:

- acquire basic knowledge and skill in Bakery and Pastry
- be able to work efficiently in the Bakery
- develop the attitude to work confidently in overall management of small scale baking establishment

Admission Requirements

- The candidate should be a Nepalese citizen
- The candidate should have successfully completion of SEE or equivalent
- The candidate should possess good health and be able to withstand long hours of work

Duration

100 hrs

The course will consist of a total one months of duration with hundred teaching hours

Theory classes

12 hrs

Demonstration classes

20 hrs

Practical Duration classes

64 hrs

Exam

4 hrs

Entrance Assignment

Interview will be conducted to select the candidate

Evaluation

Attendance

10%

Assignment work

10%

Written

20%

Practical

60%

Certification

The candidates will be awarded the certificate of performance on the successful completion of assignment work, attendance 80% and examination conducted.

A certificate will be awarded on completion of the training according to following merits:

80 and above	=	A	=	Excellent
60 to 79	=	B	=	Very Good
40 to 59	=	C	=	Good

Course Contents

Theory

12 hrs

1. Introduction and Scope of Bakery and Pastry
2. Organization chart of Bakery & Pastry
3. Layout of Bakery and Pastry
4. Introduction of raising agents, gelatin, food dyes, mixed peel,
5. Different types of thickening agent, sugar, coloring agents, Chocolates, candy, etc
6. Identification of bakery equipments.

Practical

Yeast product

12 hrs

Sandwich Bread, Bread Rolls, Bread sticks, Burger rolls, Hot dog, Rolls, Brown Bread, French bread, etc.

Short Crust Paste

8 hrs

Apple pie, Cheese cake.

Sugar Paste

8 hrs

Fruit Tart, Tartlets and Chocolate pie

Choux Paste

Chocolate éclairs, Cream Buns,

Puff Paste

8 hrs

Jam puff, Cream rolls, Mille Feuillet, Cheese Straw, Cheese and mint puff, vegetable patties, Chicken patties, palmier.

Puddings

8 hrs

Diplomat Pudding, Cream Caramel.

Cookies

8 hrs

Sugar cookies, Almond cookies, Peanut Butter cookies, Coconut cookies.

Genoise Sponge

12 hrs

Vanilla Gateaux, Peach Gateaux, Mocca cake, black Forest Cherry cake, Swiss Rolls (Jam and Ice Cream)

Others

12 hrs

Carrot cake, Fruit cake, Chocolate muffin, Vanilla muffin, Chocolate Brownie, Cinnamon Rolls, Croissants, Lemon Soufflé, Chocolate Mousse, etc.