

COURSE OUTCOMES
CLASS: DIPLOMA IN BAKERY & CONFECTIONARY
SUBJECT: BAKERY (Theory and Practical))
ANNUAL

CO1	Explain the term bakery and describe the layout and equipments used in bakery
CO2	Introduction, scope and organization chart of bakery & confectionery
CO3	Describe the selection, structure, processing & properties of ingredients used in bakery
CO4	Give knowledge about methods of bread making, characteristics & faults in bread and their remedies
CO5	Explain the structure, role & importance of yeast used for bread making
CO6	Give knowledge about various methods used for qualitative analysis of raw material & finished products
CO7	Explain principles of indenting and portion size of items, Describe chocolate & sugar carving
CO 8	Demonstration and Preparation different types of bread, Preparation of Buns, Bread Roll, Pav and Bread Loaf
CO 9	Demonstration and Preparation of Pizza, Preparation of Chocolate Doughnut, Preparation of Puff Pastry, Short Crust Pastry

CREDIT: 3 THEORY PERIODS OF 45 MINUTES EACH PER WEEK ANNUALLY, 6 PRACTICAL PERIODS OF 45 MINUTES EACH PER WEEK ANNUALLY

CLASS: DIPLOMA IN BAKERY & CONFECTIONARY
SUBJECT: CONFECTIONERY (Theory and Practical))
ANNUAL

CO1	Explain ingredients of cake making in detail, Describe the different methods of cake making
CO2	Give knowledge about correct temperature for baking, characteristics of cakes & balancing of cake formula, cake faults & their remedies
CO3	Explain principles of pastry making, types of icing & various ingredients used in confectionery
CO4	Describe factors affecting the quality & storage of confectionery products
CO5	Define various types of ice creams, bombs & method of cookies, Explain the preparation of mousse, soufflé & puddings
CO6	Describe the tools & techniques of decoration of confectionery products, Give knowledge about preparation of jelly & candy
CO 7	Demonstration on –Gulab jamun, Kaju toffee, pine apple ice cream, Prepared khoya peda.
CO 8	Demonstration on till laddoo, moong dal halwa, suji halwa, aata halwa.

CREDIT: 3 THEORY PERIODS OF 45 MINUTES EACH PER WEEK ANNUALLY, 6 PRACTICAL PERIODS OF 45 MINUTES EACH PER WEEK OVER A YEAR

CLASS: DIPLOMA IN BAKERY & CONFECTIONARY
SUBJECT: HYGIENE & SANITATION (THEORY)
SEMESTER: ANNUAL

CO1	Explain the role of all types of hygiene methods
CO2	Describe various methods of dish washing
CO3	Give knowledge about different methods of garbage disposal
CO4	Explain food poisoning in detail
CO5	Describe various techniques and conditions of food storage

CO6	Gives knowledge about various procedures for pest control
CO7	Explain the various methods of first-aid

CREDIT: 3 THEORY PERIODS OF 45 MINUTES EACH PER WEEK ANNUALLY

Class: DIPLOMA

COMMODITIES & COSTING

SEMESTER- ANNUAL

CO 1	Describe different commodities–fats & oils, raising agents, shortening agents (meaning, advantages, uses).
CO2	Give deep knowledge of vouchers, (cash/ credit), % & discount, preparation of invoice.
CO3	Describe labor cost, ingredients costs, overhead, gross profit, net profit.
CO 4	Explain the sale price, catalogue price, purchase book etc.
CO 5	Describe different cost control through purchasing, receiving, storing, issuing & portion control.

Credit - 4 THEORY PERIODS OF 45 MINUTES EACH PER WEEK OVER A YEAR

CLASS: : DIPLOMA IN BAKERY & CONFECTIONERY

SUBJECT: COMPUTER APPLICATION(PRACTICAL)

SEMESTER: ANNUAL

CO 1	Introduction to Computer: Classification, Generations, Organizations, Capabilities.
CO 2	Characteristics & Limitations, Applications of Computer in Bakery and Confectionery.
CO 3	Components of Computers, Block Diagram of Computer
CO 4	Types of software, system software, application software
CO 5	Use of Ms-Office : Basics of Ms- Word, Ms-Excel and Ms Power Point
CO 6	Introduction to internet : Definition of networks, concepts of webpage
CO 7	World wide web, web browser, URL, Search engines
CO 8	Website and web searching. benefits, application, working hardware and software requirements

CREDITS: 4 PRACTICAL PERIODS OF 45 MINUTES EACH PER WEEK OVER A YEAR