



B.V.RAJU COLLEGE

VISHNUPUR, BHIMAVARAM

DEPARTMENT OF LIFE SCIENCES

1.2.2 & 1.2.3 -ADD ON COURSE: BAKERY & CONFECTIONARY [BAC]

NAAC 2021 DATA FOR THE LAST FIVE YEARS

S.NO	BRANCH	2016-2017 STUDENTS ENROLLED	2017-2018 STUDENTS ENROLLED	2018-2019 STUDENTS ENROLLED	2019-2020 STUDENTS ENROLLED	2020-2021 STUDENTS ENROLLED
1.	UG LIFE SCIENCES	14	19	16	27	0

Percentage Of Students Enrolled In The Course per year :

S.NO	CLASS	YEAR	TOTAL STRENGTH FOR I& II YEARS	PERCENTAGE OF STUDENTS ENROLLED
1.	BTBCC&MBBTBC	2016-2017	112	12.5
2.	BTBCC&MBBTBC	2017-2018	114	16.6
3.	BTBCC&MBBTBC	2018-2019	105	15.2
4.	BTBCC&MBBTBC	2019-2020	109	24.7

B.V. RAJU COLLEGE
VISHNUPUR, BHIMAVARAM
DEPARTMENT OF LIFE SCIENCES
1.2.2 & 1.2.3-ADD ON COURSE: BAKERY & CONFECTIONARY [BAC]
Academic year 2016-2017

6. SKILLS TO BE PROVIDED :

- The skills of selecting, handling, and use of equipment.
- The skill of selecting, the raw material quality testing and use.
- The skill of preparation technical do's and don'ts.
- Identify faults and making necessary remedies to get a good product.
- Skills of costing and fixing the selling price



7. JOB OPPORTUNITIES :

- Can be employed as bakers in large and small scale bakery units.
- Employment in corporate canteens, cafeteria, fast food centers
- As trainers for untrained personnel.

8. COMMENCEMENT OF COURSE :

Normally this 3 months course will be offered two times (two batches) in a year :
First batch : Commences in the month of July / August.
Second batch : Commences in the month of January / February.

An advertisement regarding commencement of course shall be published in local news paper(s) as well as in the college website www.bvricedegree.edu.in one fortnight prior to the commencement of the course.

The duly filled in application form for admission (obtained with prospectus) is to be submitted to the principal, Padmasri Dr. B.V. Raju Institute of Computer Education with in the time limit framed from time to time (i.e., as per as the last date mentioned in the advertisement).

9. ADMISSION CRITERIA :

- A) **Educational Qualification** : Minimum educational qualification for admission in the course is Intermediate (12th std.) pass.
- B) **Age** : The age of candidate should be in between 17 to 35 years on the date of admission.
- C) **Strength** : Intake of the course is 30 candidates per batch.
- D) **Application form** : Application form along with prospectus can be obtained in person on payment of Rs. 100/- in cash. Application form can also be downloaded from the college website www.bvricedegree.edu.in However; in such case Demand Draft worth Rs. 100/- drawn in favour of " Padmabhushan Dr. B.V. Raju Foundation" payable at Vishnupur is to be attached with the application form.

PADMABHUSHAN Dr. B.V. RAJU FOUNDATION & SRI VISHNU EDUCATIONAL SOCIETY

153, Sita Nilayam, Dwarkapuri Colony, Punjagutta,
Hyderabad - 500 082. Ph. 040 - 55681977, 23352916

Padmabhushan Dr. B.V. RAJU FOUNDATION & SRI VISHNU EDUCATIONAL SOCIETY

PADMASRI Dr. B.V. RAJU
INSTITUTE OF COMPUTER EDUCATION
(Affiliated to Adikavi Nannaya University)



Our Mission

**TO DEVELOP A DISCIPLINED KNOWLEDGE
SOCIETY TO INSTILL SELF CONFIDENCE AND CREATIVITY**

Vishnupur, BHIMAVARAM - 834 202. (W.G.Dist) A.P.

Tel : 08818 - 250881, Fax : 08818 - 250889

E-mail : bvrcollege@redimail.com Website : www.bvrice.in

1. MANAGEMENT:

The Founder Chairman of Padmabhushan Dr. B.V. Raju Foundation and Sri Vishnu Educational Society, Padmabhushan Dr. B.V. Raju graduated in Chemical Engineering from Banaras Hindu University and obtained Post Graduation in Management from Harvard University, USA. He started his career in the Cement Industry and over a span of six decades established a number of cement factories in India and is considered as a doyen of the Cement Industry.

The society, in collaboration with Dr. B.V. Raju Foundation, launched the following Institutions.

BHIMAVARAM (W.G. Dist.)

- ◆ Vishnu Dental College
- ◆ Sri Vishnu College of Pharmacy
- ◆ Smt. B. Seetha Polytechnic
- ◆ Sri Vishnu Engineering College for Women
- ◆ Vishnu Public School

NARSAPUR (Medak Dist.)

- ◆ Dr. B.V. Raju Institute of Technology
- ◆ Vishnu Public School



Sri K.V. VISHNU RAJU

In recognition of his services to Educational sector and Society at large, Dr. B.V. Raju was awarded "Doctorate" by Jawaharlal Nehru Technological University, Hyderabad and was conferred the coveted "Padmabhushan" by the Government of India.

Sri K.V. Vishnu Raju, the Managing Director of Anjani Portland Cement Ltd., Hyderabad is the Chairman. He graduated from Regional Engineering College, Tiruchirappalli, and has Masters degree in Chemical Engineering from Michigan Technological University, U.S.A.

2. THE INSTITUTE:

Padmasri Dr. B.V. Raju Institute of Computer Education (BVRICE) was established during the year 1999 with a view to impart quality education in the field of Computer Science based disciplines. It is affiliated to Andhra University, Visakhapatnam.



The pollution free Campus is located at Vishnupur, 3km. from Bhimavaram, on Tadepalligudem Highway. The sprawling Campus, spread over 100 Acre serene scenic landscape is ideal for studies and is unique in this entire region. It resembles a University environment.

The Institute provides an excellent opportunity for students to acquire specific skills and pursue their intellectual development. It formulates and organizes different programmes to enrich its students.

3. FACULTY:

Principal

Dr. Ch. V.Srinivas, Ph.D., F.U.W.A.I., has more than two decades of experience at frontline institutions like V.P. Siddhartha Engineering College, Vijayawada and Sri Vishnu Engineering College for Women, Bhimavaram. He obtained Ph.D. in Physics from Regional Engg. College, Warangal in 1989. He has published more than 75 papers in National & International Journals and two text books to his credit. He is a recipient of Best Teacher Award 2009, Bharat Excellence Award and State Best Citizen Award. He guided one Ph.D. and one M.Phil. Scholars and is guiding one Ph.D. and two M.Phil. scholars.



Faculty :

Highly Qualified, Experienced and Dedicated Faculty drawn from different parts of Andhra Pradesh provide quality education to the students and an intellectual atmosphere in the campus.

4. CERTIFICATE COURSE IN BAKERY & CONFECTIONERY:

Objectives :



The main objective of the course is to conduct training to develop entrepreneurs, techno crafts and skilled manpower for the bakery industry. The proposed 3 months certificate course in baking & Confectionery deals with the subjects like bakery, Confectionery and related studies. The course provides opportunity to gain knowledge and develop skills for preparation of commonly

consumed Bakery products like Bread and fermented foods, Cookies, Biscuits, Cakes and Icing etc., through theory and practical classes. It also provides knowledge regarding quality of raw-material, scientific knowledge of ingredients, improved processing techniques, chemical and microbiological reactions involved in it, handling of various bakery equipments and machines as well as economic of food preparation.



5. SPECIFIC OBJECTIVES OF THE COURSE:



- To impart skill to the technical input required for bakery enterprise
- To support students for career development through expert training.



Dr .B.V.RAJU INSTITUTE OF COMPUTER EDUCATION, VISHNUPUR: BHIMAVARAM -534202
Bakery and Confectionery Certificate Course -2016-17 Admitted students
Phone no: 08816-250861

College code: 311

E-Mail: bvrcollege@rediffmail.com

s.no	Student Name	DOB	GENDER	Admission No	Name of the course	Father /Guardian Name	Address	ID marks
1	A.BANGARU RAJU	15/06/1995	Male	BAC160001	Bakery and confectionery	S.Krishna Murthy	D.no 6-5 Ramanaidu Nagar Modivalasa Vijayanagaram District	A mole on the fore head A big mole on the chest
2	A.JAYA SRI CHANDANA	09/10/1997	Female	BAC160002	Bakery and confectionery	A.Veera venkateswara rao	D.no 25-3-7 Kopparthivari street Sri Rampuram Near DNR College BVRM-2	1. A mole on the left side chin 2. A mole on the right elbow
3	B.JYOTHI	1/07/1999	Female	BAC160003	Bakery and confectionery	B.L.V.S.R. Anjaneyulu	Motapalli vari street Eluru	1. A mole on the left ear 2. A mole on the left shoulder
4	B.SAI KAMAKSHI ANUSHA	21/1/1998	Female	BAC160004	Bakery and confectionery	B.Ramesh babu	Marallavari street, Near Simhadari appana temple Bhimavaram-1	1. A Mole on neck 2. A mole on right shoulder
5		21/01/1998	Female	BAC160005	Bakery and	B.Ramesh babu	Marallavari	1. A mole on the

	B. ANISHA				confectionery		street, Near Simhadari appana temple Bhimavaram-1	right hand index finger 2. A mole on the right leg
6	D.MEGHANA	25/06/1999	Female	BAC160006	Bakery and confectionery	D.Kumar raju	D.Kumar raju Rajeev Nagar Behind Muncipal school Palakollu West Godavari district , A.P	1. A mole on the left hand thumb 2. A mole on chin
7	E.ASHA RATNAM	20/05/1991	Female	BAC160007	Bakery and confectionery	E.D.A. Ratna Babu	d.no 19-16-123 26 th ward Ambhd ekhar street Bhimavaram	1. A mole on the right middle finger 2. A mole on the below throat
8	K.SIRISHA	13/08/1998	Female	BAC160008	Bakery and confectionery	Kottapalli Suryanarayana raju	d.no 7-7-23/3 Lakshmipathi raju street Kumudavalli road Narasya agraharam Bhimavaram-1	1. A mole on the right hand 2. A mole on the right ear
9		30/05/1998	Female	BAC160009	Bakery and	K.S.N.Raju	D.no 7-7-11/4	1. A mole in

	K.SRI HARSHINI				confectionery		Narasya Agraharam Kodavalli Road Bhimavaram-1	between two eye brows 2. A mole on the right side of neck
10	K. UDAYA SRI VALLI	09/01/1998	Female	BAC1600010	Bakery and confectionery	K.Sri Ramaanjaneyulu	D.no 22-05-19 Kurisetti vari street Bhimavaram-1	1. A mole on the left fore arm 2. A mole on the right collar bone
11	M.HARITHA SIRI CHANDANA	25/06/1998	Female	BAC1600011	Bakery and confectionery	M.Venkata Srinivas	D.NO 19-26-2/A Street no 2 Bank colony Bhimavaram -1	1. A mole on left side upper lip 2. A mole on backside left shoulder
12	P. LALIT KUMAR	25/4/1996	Male	BAC1600012	Bakery and confectionery	P.Tilaka chand	d.no 27-7-53 sri chandana enterprises Near mavullama Temple Bhimavaram-1	1. A mole on the belly 2. A mole on the right foot

13	V.RENUKA	09/05/1998	Female	BAC1600013	Bakery and confectionery	V.Venkata Rama Raju	Chinamiram Kothapeta Bhimavaram	<ol style="list-style-type: none"> 1. A mole on the left wrist 2. A mole on the left hand
14	Y.RATNA SWAROOPA	08/08/1997	Female	BAC1600014	Bakery and confectionery	Y.Rama Krishna	d.no 14-3-2 Bhimanadham vari street Near Mini shiridi BVRM	<ol style="list-style-type: none"> 1. A Mole on the left hand 2. A mole on the right hand



ADIKAVI NANNAYA UNIVERSITY

PADMASRI Dr.B.V.RAJU INSTITUTE OF COMPUTER EDUCATION

STATEMENT OF MARKS FOR BAKERY AND CONFECTIONERY
CERTIFICATE COURSE-2015-2016

NAME OF THE CANDIDATE : GOGULA DURGA RAVALI

FATHER NAME: G.RAMA RAO

THE FOLLOWING MARKS SECURED BY THE CANDIDATE

REGD NO: BACI5001

SUBJECTS	CREDITS	GRADE	POINTS	GRADE POINTS
BAKERY	3	A	8	24
CONFECTIONERY	3	A	8	24
COSTING & ACCOUNTS	3	A	8	24
SANITARY & HYGINE	3	A	8	24
BAKERY (PRACTICAL)	2	A+	9	18
CONFECTIONERY (PRACTICAL)	2	A	8	16
TOTAL	16			130

CGPA:8.12 **FIRST CLASS**

RANGE OF MARKS (%)	>=90	80-89.99	70-79.99	60-69.99	55-59.99	50-54.99	40-49.99	<=40
GRADE	0	A+	A	B+	B	C	D	F
	10	9	8	7	6	5	4	0

PRINCIPAL
BVRICE

CONTROLLER OF EXAMINATIONS

AFFILIATION No. CDC/Certificate Courses/Prov.Affln/2013-14, dt.21-04-2014

CERTIFICATE PROGRAMME IN BAKERY & CONFECTIONARY

1. GENERAL INFORMATION:

Padmabhushan Dr. B.V. Raju Foundation & Sri Vishnu Educational Society were established with a long cherished ambition to promote and disseminate knowledge and serve the cause of education, in general and technical / professional education, in particular. The Foundation & Society are engaged in Teaching, Research and Extension in different disciplines of Engineering, Pharmacy, Dental, Polytechnic, Life Sciences, etc.

Padmabhushan Dr. BV Raju, the Founder Chairman of Dr.B.V.Raju Foundation & Sri Vishnu Educational Society, was a man of simple words, high aims, and higher achievements. Starting his career in a small way in the cement industry, the tenacious young man rose to the level of Managing Director within a short span and he was invited to head the Cement Corporation of India (CCI). He then went on to play a key role in the planning, construction and commissioning of various cement factories across India. The Government of India, recognized the distinguished services of this Doyen of Cement Industry and awarded him the title "Padma Sri" in 1977. His first small step as an entrepreneur into the industry with his very own Raasi Group of Industries became a giant leap of success catapulting him to the pinnacle of his career.

PROPOSAL: We would like to go in for the introduction of 3 months duration Certificate Programme in Bakery & Confectionary as an Add-on Course at our Bhimavaram campus to cater to the needs of the local community keeping in view the following:

Bakery products are well accepted by the common mass and simultaneously they are nutritious too. Bakery products have reached even in the villages and due to urbanization, craze towards western lifestyle, increasing women employment etc. its demand is increasing day by day. To go up with this increasing demand of the bakery products, it is necessary to establish more bakery units, which will require trained bakery technocrats.

2. OBJECTIVES:

The main objective of the course is, to conduct training to develop entrepreneurs, techno crafts and skilled manpower for the bakery industry. The proposed 3 months certificate course in Baking & Confectionary deals with the subjects like Bakery, Confectionary and Related Studies. The course provides opportunity to gain knowledge and develop skills for preparation of commonly consumed Bakery products like Bread and fermented foods, Cookies, Biscuits, Cakes and Icing etc. through theory and practical classes. It also provides knowledge regarding quality of raw-material, scientific knowledge of ingredients, improved processing techniques, chemical and microbiological reactions involved in it, handling of various bakery equipments and machines as well as economics of food preparation.

Specific Objectives of the Course

- To impart skill to the technical input required for a bakery enterprise.
- To support students for career development through expert training.

Skills to be Provided

- The skills of selecting, handling, and use of equipment
- The skill of selecting the raw material - quality testing and use.
- The skill of preparation, technical do's and don'ts

- Identify faults and making necessary remedies to get a good product.
- Skills of costing and fixing the selling price.

Job Opportunities

- Can be employed as bakers in large and small-scale bakery units.
- Employment in corporate canteens, cafeteria, fast food centers.
- As trainers for untrained personnel.

3. Commencement of the Course:

Normally this 3 months course will be offered two times(TWO BATCHES) in a year:

First Batch: Commences in the month of January/February.

Second Batch: Commences in the month of July/August.

An advertisement regarding commencement of the course shall be published in the local news paper(s) as well as in the college website www.bvricedegree.edu.in one fortnight prior to the commencement of the course.

The dully filled in application form for admission [obtained with prospectus] is to be submitted to the Principal, Padmasri Dr. B.V. Raju Institute of Computer Education within the time limit framed from time to time (i. e. as per the last date mentioned in the advertisement).

4. ADMISSION CRITERIA:

A. Educational Qualification :

- 1) Minimum educational qualification for admission in the course is Intermediate (12th std.) pass.

B. Age :

The age of the candidate should be in between 17 to 35 years on the date of admission.

D. Other Rules :

- 1) Intake of the course is 30 candidates per batch.

E. Application Form :

- 1) Application form along with the prospectus can be obtained in person on payment of Rs.100/- in Cash. Application form can also be downloaded from the College Website www.bvricedegree.edu.in. However, in such case, Demand Draft worth Rs. 100/- drawn in favour of "Padmabhushan Dr. B.V. Raju Foundation" payable at Vishnupur, is to be attached with the application form.

- 2) Application form is to be submitted at the College Office within stipulated time limit along with attested copies of all necessary documents.

F. Fee :

The eligible candidates have to pay an amount of Rs.10, 000/- (Rupees Ten thousand only) towards Course Fee for seeking admission into the course.

5. Uniform Dress Code:

- As the training is concerned with food commodity, College has decided white uniform, apron and a cap for maintaining sanitary & hygienic condition. The candidates have to bear the cost of the uniform and have to wear during the training period.

6. Attendance:

Minimum 80% attendance is compulsory for candidate to appear in the final examination of Certificate Programme in Bakery & Confectionary and those fail to fulfill 80% attendance will not be allowed to appear for the final examination. However, in case of sickness, Principal of Dr.B.V. Raju Institute of Computer Education may grant permission to appear in examination, if found suitable.

7. Programme Details And Evaluation Methods :

A. Timings of the Course

Days: Monday to Saturday
Timing: 04-00 pm to 06-00 pm

B. Subjects :

Syllabus includes seven subjects comprising four Theory papers and three Practicals as mentioned below :

1. Theory

- (a) Bakery
- (b) Confectionery
- (c) Commodities Costing & Accounts
- (d) Hygiene & Sanitation

2. On the Job Training

- (a) Bakery
- (b) Confectionery
- (c) Commodities Costing & Accounts
- (d) Hygiene & Sanitation

List of Training Centers for Practicals:

- 1) Campus In-house Bakery, Vishnupur, Bhimavaram
- 2) M/s. Sai Aditya Foods & Retail Pvt. Ltd. – Fresh Choice Production Unit-I at Modavalasa, Vizianagaram District.

C. Examinations :

Trainees will be examined through internal and external system of examination.

No.	Examination	Period	Marks
1.	First Internal Test	During 4th week	15
2.	Second Internal Test	During 8th week	15
3.	Final Examination	At the end of the Course	70

D. Evaluation :

Internal and External examinations will be conducted during the 3 months training period. The successful candidates will be awarded certificates of passing as shown below :

No.	Percent and Class	
1.	Pass Class	40 and above to less than 50
2.	Second Class	50 and above to less than 60
3.	First Class	60 and above to less than 75
4.	Distinction	75 and above

E. Teaching & Examination Scheme:

S.No.	Subject	Hours per programme		
		Theory	On the job training	Total
1	Bakery	20	40	60
2	Confectionary	24	48	72
3	Commodities Costing & Accounts	04	08	12
4	Hygiene & Sanitation	08	04	12
Total		56	100	156

SYLLABUS

Paper – I - Bakery (Theory)

- 1) Introduction & scope of Bakery & Confectionery, Bakery terms. Organization chart of Bakery.
- 2) Structure of wheat grain.
- 3) Milling of wheat and role of bran and germ.
- 4) Flours:

Different types of flours available, constituents of flours, PH Value of flour, water absorption power of flour, gluten, diastatic capacity of flour, grade of flour.
- 5) Raw material required for bread making :
 - Role of flour, water, yeast, salt.
 - Sugar, milk and fats.
- 6) Methods of bread making:
 - Straight dough method.
 - Delayed salt method.
 - No time dough method.
 - Sponge and dough method.
- 7) Characteristics of good bread
 - External characteristics - volume, symmetry of shape.
 - Internal characteristics - colour, texture, aroma, clarity and elasticity.
- 8) Bread faults and their remedies.
- 9) Yeast - An elementary knowledge of Baker's yeast, the part it plays in the fermentation of dough and conditions influencing its working. Effect of over and under fermentation and under proofing of dough and other fermented goods.
- 10) Bread diseases - Rope and mold-causes and prevention.
- 11) Bread improvers-improving physical quality.
- 12) Oven & Baking: Knowledge and working of various types of oven. Baking temperatures for bread, confectionery goods.
- 13) Bakery layout - The required approvals for setting up of a Bakery – Government procedure and Bye-laws.
 - Selection of site.
 - Selection of equipment.
 - Layout design.
 - Electricity.
- 14) Quality control of raw material / finished products.

Paper – I (Bakery) Practicals

Bread rolls; Bread sticks & soft rolls; Buns; Hot Cross Buns; Fruit Buns; Danish; Pastry; Croissants; Brioche; Fermented dough nuts; Chelsea buns; Russian stolen Basic bun dough. Savarin dough, Bread/Brown Bread, Vienna bread; Fancy bread; French bread; whole meal bread; Masala bread; Milk bread; Raisins breads; Current loaf; Fruit bread; Pizza base.

Paper – II Confectionery (Theory)

- Cake making ingredients - Flour, Sugar, Shortening and egg.
- Moistening agents.
- Fats and oil.
- Leavening agents.
- Cake making methods - sugar butter process, flour butter process, genoise method and blending and rubbing method.
- Correct temperature for baking different varieties of cakes.
- Pastry making, principles and various derivatives.
- Characteristics of cakes: External; Internal
- Balancing of cake formula.
- Cake faults and their remedies.
- Types of icing .
- Preparation of cookies and biscuits. Factors affecting the quality of biscuits/cookies.
- Storage of confectionery product.
- Various types ice creams and bombs.

Paper – II (Confectionery) Practicals

Cakes by different methods (e.g., sponge cake; Madeira cake; Genoise; fatless sponge; rock cake; fruit cake)

Biscuits & Cookies: Plain biscuits; piping biscuits; cherry knobs; *langue-de-chats*; (cats tongue) salted biscuits; nut biscuits; coconut biscuits; melting moment; macaroons; tricolour; chocolate biscuits; marble biscuits; nan-khatai; short bread biscuits. Ginger biscuits; cheese biscuits; cream fingers.

Flaky/Puff pastry-khara biscuits; veg patties; chicken patties; mutton patties; cheese straws; patty cases; thousand layer cake; jalousie; apple flane; cream horns.

Choux pastry: Chocolate ec1aire; profit roll suchard; cream buns.

Short crust pastry : Lemon curd tart; jam tart.

Icing : Fondant; American frosting; Butter cream icing; Royal icing; gum paste; marzipan; marslunellow; lemon maringue; fudge; almond paste; glace icing.

Toffees : Milk toffee; chocolate; stick jaws; liquor chocolate.

Ice Cream: Vanilla, Strawberry, Chocolate, Pineapple, Mango.

Pastry : Pineapple pastry, chocolate pastry.

Cakes & Gauteaux: Queen cakes; fruit cake; birthday cake; easter eggs; chocolate dippings; wedding cakes; cheese cakes; black forest; gateaus; gateau religious; apple strudel; bakery.

Dough nuts; fruit gateaus; baba-au-rhum, savarin chantilly; savarin; meringue; chantilly; Swiss rolls and Madeline cake.

pudding: Bavaois; ginger pudding; cold lemon soufle; chocolate mousse; charlottes royal; charlotte russe; charlotte arlequine; bavaois rubane; souffle praline; fruit triffle.

Indian Sweets:

Chenna	-	Rasgulla, Chamcham, Pakiza, Chenna Toast, Rasmalai
Khoya	-	Gulab Jamun, Barfi
Sugar	-	Mysore Pak, Ghewar
Flour/Besan	-	Patisa (Sonpapadi), Shakarpare, Halwa, Laddu, Peda
Milk	-	Kheer, Rabri
Nuts	-	Barfi, Chekki.

Paper III Commodities Costing & Accounts

Section- i : Accounts and Costing :

- Book Keeping, double entry, journal entry, simple cashbook and types of accounts.
- Purchase book, Purchase return book, Stores requisition
- Sales book, Sales return book, Cash voucher/Credit voucher book
- Percentage and discounts
- Preparation of invoices and debit/credit memos.
- Introduction to ingredient costs, labour costs, overheads, gross profit, net profit, calculation of cost price, sales price and catalogue price.

Section – ii : Commodities)

- Sugar
- Cocoa, chocolate
- Milk
- Butter
- Cream
- Cheese
- Food colours
- Flavours & essences
- Dry fruits and nuts used in confectionery
- Fresh and preserved fruits products

Paper – IV Hygiene & Sanitation

- Unit-1 : Role of Hygiene in Bakery / Personal hygiene, care of skin, hand and feet. Food handlers hygiene, protective clothing.
- Unit-2 : Dishwashing methods - manual and machine dish washing - merits and Demerits / Garbage disposal - different methods -advantage and disadvantages.
- Unit-3 : Food Poisoning - Causative factors and the precautions to be taken by food handlers.
- Unit-4 : Food Storage - Techniques of correct storage, storage temperature of different commodities to prevent bacterial manifestation or contamination.
- Unit-5 : Pest Control. - Rodents and insect control techniques, special stress on control of flies, rats and cockroaches, care of premises and equipment.
- Unit-6 : Health laws / Golden rules of first aid and treatment for cuts, wounds, burns.

Course-Coordinator: E.A.V.V RAMBABU MATTA

FACULTY

- 1) Ms. B.Preethi, M.Tech.(Food Technology)
- 2) Ms. V PRASAD RAJU M.Sc.(Microbiology)
- 3) Mr. MUTHU VAL , FRESH CHOICE ,VIZG
- 4) D SATYANARAYANA HOD COMMERECE BVRC



Lambh
Department of the Department
of Life Science
V. RAJU COLLEGE
Vishnupur, BHIMAVARAM



Bakery and confectionery students prepared chococookies, cupcakes and breads



Bakery and Confectionery Students prepared cookies and breads

Santhya
The Department
of Life Sciences
Dr. V. RAJU COLLEGE
Tirunelveli BHIMAVARAM-53



B.V.RAJU COLLEGE

VISHNUPUR, BHIMAVARAM
DEPARTMENT OF LIFE SCIENCES

1.2.2 & 1.2.3-ADD ON COURSE: BAKERY & CONFECTIONARY [BAC]
Academic year 2017-2018



Bakery & Confectionery Certificate Course



- Name of the institute : **B.V. Raju College & Fresh Choice**
- Affiliated University : **Adikavi Nannaya University**
- Course Duration : **3 Months**
- Course Timings : **4 pm to 6 pm (Evening)**
Theory & Practical (Monday to Saturday)
- Qualification : **Intermediate**
- Age Limit : **17 to 35 Years**
- Course Fee : **6,000/- Only**
- Contact Details : **M.Rambabu, HOD, Life Sciences**
B.V.Raju College
Vishnupur, Bhimavaram-2
Office : 08816 - 250861
Cell : 99491 22123
- Commencement
of class work : **15-12-2017**



CERTIFICATE PROGRAMME IN BAKERY & CONFECTIONARY

1. GENERAL INFORMATION:

Padmabhushan Dr. B.V. Raju Foundation & Sri Vishnu Educational Society were established with a long cherished ambition to promote and disseminate knowledge and serve the cause of education, in general and technical / professional education, in particular. The Foundation & Society are engaged in Teaching, Research and Extension in different disciplines of Engineering, Pharmacy, Dental, Polytechnic, Life Sciences, etc.

Padmabhushan Dr. BV Raju, the Founder Chairman of Dr.B.V.Raju Foundation & Sri Vishnu Educational Society, was a man of simple words, high aims, and higher achievements. Starting his career in a small way in the cement industry, the tenacious young man rose to the level of Managing Director within a short span and he was invited to head the Cement Corporation of India (CCI). He then went on to play a key role in the planning, construction and commissioning of various cement factories across India. The Government of India, recognized the distinguished services of this Doyen of Cement Industry and awarded him the title "Padma Sri" in 1977. His first small step as an entrepreneur into the industry with his very own Raasi Group of Industries became a giant leap of success catapulting him to the pinnacle of his career.

PROPOSAL: We would like to go in for the introduction of 3 months duration Certificate Programme in Bakery & Confectionary as an Add-on Course at our Bhimavaram campus to cater to the needs of the local community keeping in view the following:

Bakery products are well accepted by the common mass and simultaneously they are nutritious too. Bakery products have reached even in the villages and due to urbanization, craze towards western lifestyle, increasing women employment etc. its demand is increasing day by day. To go up with this increasing demand of the bakery products, it is necessary to establish more bakery units, which will require trained bakery technocrats.

2. OBJECTIVES:

The main objective of the course is, to conduct training to develop entrepreneurs, techno crafts and skilled manpower for the bakery industry. The proposed 3 months certificate course in Baking & Confectionary deals with the subjects like Bakery, Confectionary and Related Studies. The course provides opportunity to gain knowledge and develop skills for preparation of commonly consumed Bakery products like Bread and fermented foods, Cookies, Biscuits, Cakes and Icing etc. through theory and practical classes. It also provides knowledge regarding quality of raw-material, scientific knowledge of ingredients, improved processing techniques, chemical and microbiological reactions involved in it, handling of various bakery equipments and machines as well as economics of food preparation.

Specific Objectives of the Course

- To impart skill to the technical input required for a bakery enterprise.
- To support students for career development through expert training.

Skills to be Provided

- The skills of selecting, handling, and use of equipment
- The skill of selecting the raw material - quality testing and use.
- The skill of preparation, technical do's and don'ts

- Identify faults and making necessary remedies to get a good product.
- Skills of costing and fixing the selling price.

Job Opportunities

- Can be employed as bakers in large and small-scale bakery units.
- Employment in corporate canteens, cafeteria, fast food centers.
- As trainers for untrained personnel.

3. Commencement of the Course:

Normally this 3 months course will be offered two times(TWO BATCHES) in a year:

First Batch: Commences in the month of January/February.

Second Batch: Commences in the month of July/August.

An advertisement regarding commencement of the course shall be published in the local news paper(s) as well as in the college website www.bvricedegree.edu.in one fortnight prior to the commencement of the course.

The dully filled in application form for admission [obtained with prospectus] is to be submitted to the Principal, Padmasri Dr. B.V. Raju Institute of Computer Education within the time limit framed from time to time (i. e. as per the last date mentioned in the advertisement).

4. ADMISSION CRITERIA:

A. Educational Qualification :

- 1) Minimum educational qualification for admission in the course is Intermediate (12th std.) pass.

B. Age :

The age of the candidate should be in between 17 to 35 years on the date of admission.

D. Other Rules :

- 1) Intake of the course is 30 candidates per batch.

E. Application Form :

- 1) Application form along with the prospectus can be obtained in person on payment of Rs.100/- in Cash. Application form can also be downloaded from the College Website www.bvricedegree.edu.in. However, in such case, Demand Draft worth Rs. 100/- drawn in favour of "Padmabhushan Dr. B.V. Raju Foundation" payable at Vishnupur, is to be attached with the application form.
- 2) Application form is to be submitted at the College Office within stipulated time limit along with attested copies of all necessary documents.

F. Fee :

The eligible candidates have to pay an amount of Rs.6, 000/- (Rupees Ten thousand only) towards Course Fee for seeking admission into the course.

5. Uniform Dress Code:

As the training is concerned with food commodity, College has decided white uniform, apron and a cap for maintaining sanitary & hygienic condition. The candidates have to bear the cost of the uniform and have to wear during the training period.

6. Attendance:

Minimum 80% attendance is compulsory for candidate to appear in the final examination of Certificate Programme in Bakery & Confectionery and those fail to fulfill 80% attendance will not be allowed to appear for the final examination. However, in case of sickness, Principal of Dr.B.V. Raju Institute of Computer Education may grant permission to appear in examination, if found suitable.

7. Programme Details And Evaluation Methods :

A. Timings of the Course

Days: Monday to Saturday
Timing: 04-00 pm to 06-00 pm

B. Subjects :

Syllabus includes seven subjects comprising four Theory papers and three Practicals as mentioned below :

1. Theory

- (a) Bakery
- (b) Confectionery
- (c) Commodities Costing & Accounts
- (d) Hygiene & Sanitation

2. On the Job Training

- (a) Bakery
- (b) Confectionery
- (c) Commodities Costing & Accounts
- (d) Hygiene & Sanitation

List of Training Centers for Practicals:

- 1) Campus In-house Bakery, Vishnupur, Bhimavaram
- 2) M/s. Sai Aditya Foods & Retail Pvt. Ltd. – Fresh Choice Production Unit-I at Modavalasa, Vizianagaram District.

C. Examinations :

Trainees will be examined through internal and external system of examination.

No.	Examination	Period	Marks
1.	First Internal Test	During 4th week	15
2.	Second Internal Test	During 8th week	15
3.	Final Examination	At the end of the Course	70

D. Evaluation :

Internal and External examinations will be conducted during the 3 months training period. The successful candidates will be awarded certificates of passing as shown below :

No.	Percent and Class	
1.	Pass Class	40 and above to less than 50
2.	Second Class	50 and above to less than 60
3.	First Class	60 and above to less than 75
4.	Distinction	75 and above

E. Teaching & Examination Scheme:

S.No.	Subject	Hours per programme		
		Theory	On the job training	Total
1	Bakery	20	40	60
2	Confectionary	24	48	72
3	Commodities Costing & Accounts	04	08	12
4	Hygiene & Sanitation	08	04	12
Total		56	100	156

SYLLABUS

Paper – I - Bakery (Theory)

- 1) Introduction & scope of Bakery & Confectionery, Bakery terms. Organization chart of Bakery.
- 2) Structure of wheat grain.
- 3) Milling of wheat and role of bran and germ.
- 4) Flours:

Different types of flours available, constituents of flours, PH Value of flour, water absorption power of flour, gluten, diastatic capacity of flour, grade of flour.
- 5) Raw material required for bread making :
 - Role of flour, water, yeast, salt.
 - Sugar, milk and fats.
- 6) Methods of bread making:
 - Straight dough method.
 - Delayed salt method.
 - No time dough method.
 - Sponge and dough method.
- 7) Characteristics of good bread
 - External characteristics - volume, symmetry of shape.
 - Internal characteristics - colour, texture, aroma, clarity and elasticity.
- 8) Bread faults and their remedies.
- 9) Yeast - An elementary knowledge of Baker's yeast, the part it plays in the fermentation of dough and conditions influencing its working. Effect of over and under fermentation and under proofing of dough and other fermented goods.
- 10) Bread diseases - Rope and mold-causes and prevention.
- 11) Bread improvers-improving physical quality.
- 12) Oven & Baking: Knowledge and working of various types of oven. Baking temperatures for bread, confectionery goods.
- 13) Bakery layout - The required approvals for setting up of a Bakery – Government procedure and Bye-laws.
 - Selection of site.
 - Selection of equipment.
 - Layout design.
 - Electricity.
- 14) Quality control of raw material / finished products.

Paper – I (Bakery) Practicals

Bread rolls; Bread sticks & soft rolls; Buns; Hot Cross Buns; Fruit Buns; Danish; Pastry; Croissants; Brioche; Fermented dough nuts; Chelsea buns; Russian stolen Basic bun dough. Savarin dough, Bread/Brown Bread, Vienna bread; Fancy bread; French bread; 'whole meal bread; Masala bread; Milk bread; Raisins breads; Current loaf; Fruit bread; Pizza base.

Paper – II Confectionery (Theory)

- Cake making ingredients - Flour, Sugar, Shortening and egg.
- Moistening agents.
- Fats and oil.
- Leavening agents.
- Cake making methods - sugar butter process, flour butter process, genoise method and blending and rubbing method.
- Correct temperature for baking different varieties of cakes.
- Pastry making, principles and various derivatives.
- Characteristics of cakes: External; Internal
- Balancing of cake formula.
- Cake faults and their remedies.
- Types of icing .
- Preparation of cookies and biscuits. Factors affecting the quality of biscuits/cookies.
- Storage of confectionery product.
- Various types ice creams and bombs.

Paper – II (Confectionary) Practicals

Cakes by different methods (e.g., sponge cake; Madeira cake; Genoise; fatless sponge; rock cake; fruit cake)

Biscuits & Cookies: Plain biscuits; piping biscuits; cherry knobs; *langue-de-chats*; (cats tongue) salted biscuits; nut biscuits; coconut biscuits; melting moment; macaroons; tricolour; chocolate biscuits; marble biscuits; nan-khatai; short bread biscuits. Ginger biscuits; cheese biscuits; cream fingers.

Flaky/Puff pastry-khara biscuits; veg patties; chicken patties; mutton patties; cheese straws; patty cases; thousand layer cake; jalousie; apple flane; cream horns.

Choux pastry: Chocolate ec1aire; profit roll suchard; cream buns.

Short crust pastry : Lemon curd tart; jam tart.

Icing : Fondant; American frosting; Butter cream icing; Royal icing; gum paste; marzipan; marslunellow; lemon maringue; fudge; almond paste; glace icing.

Toffees : Milk toffee; chocolate; stick jaws; liquor chocolate.

Ice Cream: Vanilla, Strawberry, Chocolate, Pineapple, Mango.

Pastry : Pineapple pastry, chocolate pastry.

Cakes & Gauteaux: Queen cakes; fruit cake; .birthday cake; easter eggs; chocolate dippings; wedding cakes; cheese cakes; black forest; gateaus; gateau religious; apple strudel; bakery.

Dough nuts; fruit gateaus; baba-au-rhum, savarin chantilly; savarin; meringue; chantilly; Swiss rolls and Madeline cake.

pudding: Bavarois; ginger pudding; cold lemon souffle; chocolate mousse; charlottes royal; charlotte russe; charlotte arlequine; bavarois rubane; souffle praline; fruit trifle.

Indian Sweets:

Chenna	-	Rasgulla, Chamcham, Pakiza, Chenna Toast, Rasmalai
Khoya	-	Gulab Jamun, Barfi
Sugar	-	Mysore Pak, Ghewar
Flour/Besan	-	Patisa (Sonpapadi), Shakarpare, Halwa, Laddu, Peda
Milk	-	Kheer, Rabri
Nuts	-	Barfi, Chekki.

Paper III Commodities Costing & Accounts

Section- i : Accounts and Costing :

- Book Keeping, double entry, journal entry, simple cashbook and types of accounts.
- Purchase book, Purchase return book, Stores requisition
- Sales book, Sales return book, Cash voucher/Credit voucher book
- Percentage and discounts
- Preparation of invoices and debit/credit memos.
- Introduction to ingredient costs, labour costs, overheads, gross profit, net profit, calculation of cost price, sales price and catalogue price.

Section – ii : Commodities)

- Sugar
- Cocoa, chocolate
- Milk
- Butter
- Cream
- Cheese
- Food colours
- Flavours & essences
- Dry fruits and nuts used in confectionery
- Fresh and preserved fruits products

Paper – IV Hygiene & Sanitation

- Unit-1 : Role of Hygiene in Bakery / Personal hygiene, care of skin, hand and feet. Food handlers hygiene, protective clothing.
- Unit-2 : Dishwashing methods - manual and machine dish washing - merits and Demerits / Garbage disposal - different methods -advantage and disadvantages.
- Unit-3 : Food Poisoning - Causative factors and the precautions to be taken by food handlers.
- Unit-4 : Food Storage - Techniques of correct storage, storage temperature of different commodities to prevent bacterial manifestation or contamination.
- Unit-5 : Pest Control. - Rodents and insect control techniques, special stress on control of flies, rats and cockroaches, care of premises and equipment.
- Unit-6 : Health laws / Golden rules of first aid and treatment for cuts, wounds, burns.





Course-Cordinator: **E.A.V .V RAMBABU .M, M.Sc ,APSET[Ph.D.]**






FACULTY




- 1) Ms. B.Preethi, M.Tech.(Food Technology)
- 2) Ms.V.PRASAD RAJU , M.Sc.(Microbiology)
- 3) Mr. M. MUTHUVEL PG Diploma in Hotel Management & Catering Technology,
- 4) D SATYANARAYANA ,COMMERCE








15/12/2012

B V RAJU COLLEGE , VISHNUPUR :: BHIMAVARAM - 534202						
Bakery and Confectionary certificate course 2017-2018 Admitted Students						
College Code : 311				E-Mail : bvrcollege@rediffmail.com		
S.No.	Student Name	DOB	Gender	Father/Guardian Name	Address	
1	MUMMIDI VEDA SAMHITHA	22.09.1997	FEMALE	M. BHASKAR	D.NO-2-24-7 SURYA DENTAL CLINIC ,SRINAGAR,KAKINADA-3 E.G.Dist.Mobile;8978977980	SRI 
2	NUNNI SRI LAKSHMI KASTURI	07.08.1997	FEMALE	N.RADHA KRISHNA CHOWDARY	D.NO:2-33-8, LIBRARY STREET,PERRAJUPETA , KAKINADA,E.G.DIST MOBILE:9515913757	
3	TUMMAPUDI LOKESH KUMAR	27.07.1997	MALE	T.VENKATESWAR A RAO	D.NO.3-99, KALLAKURU,KALLA MANDAL ,W.G.DIST MOBILE:9493118229	
4	BONDA SOWMYA	19.11.1997	FEMALE	B.SRIDHAR	CRAZY COLLECTIONS , PP ROAD ,BHIMAVARAM-1 MOBILE :7207597789	

5	GAMPALA JYOTHSNA	07.06.1985	FEMALE	SOMASUNDARA RAO	D.NO1-2-39/2 FLAT NO. 301 SATYAM NEST APPARTMENT ,VAMSI KRISHNA NAGAR ,BHIMAVARAM-2, W.G.DT MOBILE:8897825677	
6	MEKALA HARIKRISHNA	06.01.1996	MALE	M.SATYANARAY ANA	D.NO-14-4-11,NEAR MINI SHIRIDI SAI TEMPLE,BHIMAVARAM -1 MOBILE: 9177251060	
7	VELUGOTLA DEVI SRAVYA SRI VARSHINI	19.01.1997	FEMALE	V.TATARAO	D.NO-9-85,NEAR RTC COMPLEX,RAZOLE ,E.G.DIST MOBILE:9542024157	
8	NENEPTA SURAJ	04.08.1999	FEMALE	ABHA P M /SURAJ P S	D.NO-A-8 , VANJUGREENS ,COSMOPOLITIAN CLUB ROAD , BHIMAVARAM MOBILE: 7306826853	
9	SHIVANI MEHTA	5/5/1999	FEMALE	SUNIL KUMAR MEHTA	D.NO 24-2-2,FLAT NO.301,RAMA SAI JEWEL ,PALURI VARI VEEDI,SRI RAMPURAM,BHIMAVARAM	

10	PRAGALAPATI DIVYA SUDHA	05.02.1997	FEMALE	P. NAGA VENKATA SURESH KUMAR	D.NO-34-1-20 ,DODDIPATLA VARI THOTA ,TANUKU , W.G.DIST ,MOBILE: 7660985668	
11	MADDULA PARVATHI VARDHINI	06.08.1991	FEMALE	M.KASIVISWESV ARARAO	D.NO:25-9- 245/12,RAMLAXMANNAGAR ,BHIMAVARAM. MOBILE:8143335577	
12	BANDILA VINAY KUMAR	25.09.1995	MALE	B.GERATAYYA	D.NO-4-110/1 KESAVARAM VILLEGE,GANAPAVARAM MANDAL.W.G.DIST.MOBILE:995904 2614	
13	BATCHU VENKATA RUKMINI SATYA SAHITHI	20.11.1997	FEMALE	B.V K BRAHMANADA GUPTA	D.NO-27-11/1 ,MANGINAVARI STREET,CHERUKUWADA,PENUGON DA ,W.G.DIST MOBILE:8374746043	
14	SURAGANI AASRITHA SAI	23.11.1998	FEMALE	S.RAVISHANKAR	D.NO-19-16-133/1 BE SIDE KGRL DEGREE COLLEGE ROAD BHIMAVARAM W.G.DIST MOBILE : 9440595933	

15	KEDASU SAI VASUDHA LAKSHMI	13.07.1998	FEMALE	RAJENDRA VARA PRASAD	D.NO:7-11-25/1 NEAR BY TILOR HIGH SCHOOL GROUND NARASAPURAM ,WEST GODAVARI DIST. MOBILE: 9491960606	
16	JAMPANA HEMA PAVITHRA	16.09.1998	FEMALE	J.VENKATA SOMA RAJU	D.NO-2-161/1 ,SRP ROAD ,DUVVA ,TANUKU MANDAL ,W.G.DIST, MOBILE:8977784977	
17	MUPPIDI LAKSHMI PRASANNA	12.02.1998	FEMALE	M.VENU	D.NO:D-BLOCK 202,LA FLORA APARTMENTS NEAR ONGC MAIN GATE RAJAMAHENDRAVARAM MOBILE:9394499456	
18	GHANTA YUGA LAKSHMI BHAVANI	31.05.1999	FEMALE	G.VENKATA SURYANARAYAN A	# 3-32/1 JAIN TEMPLE STREET PEDAMIRAM KALLA MANDAL WEST GODAVARI DIST. AP - 534204 PH : 7893669826 9949406920	
19	YELLAPU RAMYA	07.09.1998	FEMALE	Y CHANDRASEKHA R	L N PURAM ATTILI WEST GODAVARI DIST. AP PH : 9618103531 9848445664	



ADIKAVI NANNAYA UNIVERSITY

B.V. RAJU COLLEGE

VISHNUPUR, BHIMAVARAM



BAKERY & CONFECTIONARY CERTIFICATE COURSE

Pass Certificate cum Memorandum of Marks

This is to certify that Mr./Ms. **SHIVANI MEHTA** with
 son/daughter of Mr. **SUNIL KUMAR MEHTA**
 Regd. No. **BAC17009** has appeared and passed the examination of
 certificate course in bakery & confectionary in First Class held in March,
 2018 conducted by BV Raju College, Bhimavaram.

The following are the marks secured by the candidate:-

Subject	Credits	Grade	points	Grade Points
BAKERY	3	B	6	18
CONFECTIONERY	3	B+	7	21
COSTING & ACCOUNTS	3	B	6	18
SANITARY & HYGEINE	3	B	6	18
BAKERY (PRACTICAL)	2	A+	9	18
CONFECTIONERY (PRACTICAL)	2	A+	9	18
TOTAL	16			111

CGPA : 6.93

RANGE OF MARKS(%)	> = 90	80-89.99	70-79.99	60-69.99	55.59.99	50-59.99	40-49.99	<=40
GRADE	O	A+	A	B+	B	C	D	E
GRADE POINTS	10	9	8	7	6	5	4	0

Principal
 PRINCIPAL



ANUR
 CONTROLLER OF EXAMINATIONS

AFFILIATION No. ANUR/CDC/Certificate Courses/Prov.Affil/2018-19-2, dt. 18-09-2018



Bakery confectionary students prepared
cakes and puffs .





Bakery and Confectionery Students Prepared Bunsticks.






B.V.RAJU COLLEGE

VISHNUPUR, BHIMAVARAM


DEPARTMENT OF LIFE SCIENCES

1.2.2 & 1.2.3-ADD ON COURSE: BAKERY & CONFECTIONARY [BAC]

Academic year 2018-2019



Bakery & Confectionery Certificate Course



Name of the institute : **B.V. Raju College & Fresh Choice**

Affiliated University : **Adikavi Nannaya University**

Course Duration : **3 Months**

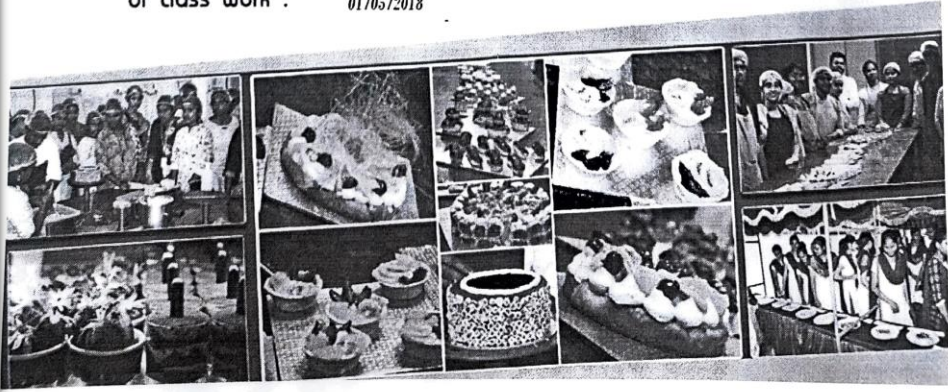

Course Timings : **4 pm to 6 pm (Evening)**
Theory & Practical (Monday to Saturday)

Qualification : **Intermediate**

Age Limit : **17 to 35 Years**

Contact Details : **M.Rambabu, HOD, Life Sciences**
B.V.Raju College
Vishnupur, Bhimavaram-2
Office : 08816 - 250861
Cell : 99491 22123




Commencement
of class work : **01/05/2018**













ADIKAVI NANNAYA UNIVERSITY




B V RAJU COLLEGE, VISHNUPUR :: BHIMAVARAM - 534202

Bakery and Confectionary certificate course 2018-2019 Admitted Students

College Code : 311				E-Mail : bvrcollege@rediffmail.com				
S.No.	Student Name	DOB	Gender	Father/Guardian Name	IDENTIFICATION MARKS	Address	Photo	
1	GAGGARA DURGA SATYA PRASUNA	BAC18001	18/05/2001	FEMALE	G.MADHAVA CHOWDARY	1. A MOLE ON THE RIGHT FOREFINGER 2. A MOLE IN THE LEFT EAR	D.NO-3-71,KAVULURU NALLAJERLA MANDAL WEST GODAVARI - 534371	 <i>G.D.S. prasuna</i>
2	BHUPATHIRAJU SRILAKSHMI VNKATA SRISAI ANISHA	BAC18002	31/03/2001	FEMALE	BH.RAMA KRISHNAM RAJU	1. A MOLE ON THE RIGHT CHEEK 2. THREE MOLES ON THE NECK	VIVEKANANDA STREET VEDIRESWARAM ROAD RAVULAPALEM E.G DIST .533238	 <i>Sri-Anisha</i>
3	SURAPUREDDY KANAKA DURGA	BAC18003	5/7/1999	FEMALE	S.SATHI BABU	1. A MOLE ON THE RIGHT EAR 2. A MOLE ON THE CHIN	D.NO.1-193, SANDHIPUDI ,E.G.DIST Mobile 9100172287	 <i>Durga</i>

4	GEDELADEVI ALEKHYA	BAC18004	5/11/1996	FEMALE	G.SRINIVASARAO	1. A MOLE ABOVE THE UPPER LIP. 2. A MOLE ON THE LEFT FIST	VEMULAPALLI , DWARAPUDI ,MANDAPETA MANDAL- 533341 CELL: 8500006166	
5	KETHA JNANENDRA	BAC18005	25/08/2000	MALE	K.SRINIVASARAO	1. A MOLE ON THE LEFT BELOW EYE 2. A MOLE ON THE LEFT HAND BELOW ARM JOINT	SIRAGALAPALLI,ELAMA NCHILI MANDAL ,DNO-1 56 PIN;534268 PH;9133089943	 <i>K Jnanendra</i>
6	VELAGALA SAI KRISHNAREDDY	BAC18006	14/05/2001	MALE	V.VENKATA SRINIVASAREDDY	1. A MOLE ON THE RIGHT HAND 2. A MOLE ON THE RIGHT CHEEK	ARAVALLI,ATTILI MANDAL MAIN ROAD PI;534230 DR;5-117 PH;8142154128	 <i>V. Sai Krishnareddy</i>
7	KOLLI TARUNSAI	BAC18007	14/2/2001	MALE	K.RANGARAO	1. A MOLE ON LEFT SIDE OF THE CHEST NEAR COLLAR BONE 2. A MOLE ON LEFT SIDE OF THE NECK ABOVE COLLAR BONE	APPANNAPETA GANAPAVARAM MANDAL ,RAMALAYAM STREET DNO-1-108 ,PIN;534186 PH;7032565500	 <i>K. Tarun Sai</i>
8	AGISETTI VV SATYANARAYAN A	BAC18008	11/7/1999	MALE	A.NAGENDRA RAO	1. A MOLE ON THE BIG TOE OF RIGHT LEG 2. A TINY MOLE ABOVE THE UPPER LIP	NEHRU COLONY NEAR BHARATI VIDYA BHAVANS SCHOOL PI;534201 BHIMAVARAM D.NO 9- 2-53 PH;9000852442	 <i>A.V.V.S.N. Satyanarayan A</i>

9	VABILSETTI R R AAKARSHITHA	BAC18009	29/09/2000	FEMALE	V.MOORTHY	1. A MOLE ON THE LEFT FORE ARM 2. A MOLE ON THE LEFT CHEEK	BHIMESWARA SWAMY TEMPLE NARSAPURAM ROAD BHIMAVARAM DNO.18-9-39 PI;534201PH;93987270 98	 V. Aakarshitha
10	MALLABATHULA MADHU SAI SRI	BAC18010	9/9/1999	FEMALE	M.GANGARAJU	1. A MOLE ON THE LEFT CHEEK 2. A MOLE ABOVE THE LEFT COLLAR BONE	RAMANUJAPURAM NEAR YSR STREET,KOYALAGUEM MANDAL PI;534312 Mobile:850006166	 M. Madhu Sai Sri
11	ALLURI AKHILA KUMARI	BAC18011	14/03/2000	FEMALE	A.SOMA RAJU	1. A MOLE ON THE LEFT MIDDLE FINGER. 2. A MOLE ON THE LEFT FORE ARM	D.NO-1-63 MAIN ROAD GOPAVARAM KICALURU MANDAL KRISHNA DIST PIN :521333 MOBILE :6302366154	 A Akhila Kumari
12	ALLURI VALLI PRAVALLIKA	BAC18012	20/03/2000	FEMALE	A.S S NARAYANA RAJU	1. A MOLE ON THE RIGHT SIDE OF THE CHIN 2. A MOLE ON THE RIGHT COLLAR BONE	D.NO - 7-7-57 NEAR JUNCTION RAILWAY STATION GATE NARASAYYA AGRAHARAM BHIMAVARAM PIN 534201	
13	SIMHADRI DEVIKA	BAC18013	19/05/2001	FEMALE	S MURALI KRISHNA REDDY	1. A MOLE ON THE RIGHT OF NOSE 2. A MOLE ON THE LEFT OF CHEEK	D.NO-5-6,NEAR GOVT SCHOOL PANGIDIGUEM JANGAREDDY GUEMMANDLA PIN :534447 MOBILE:8074539767	 S. Devika

14	KATURI PRAVEENYA	BAC18014	7/7/2000	FEMALE	K.SOMASEKHAR	1. A MOLE ON THE LEFT SIDE OF THE NECK 2. A MOLE ON THE RIGHT SIDE OF THE NECK	NEW BUSSTRAND ROAD BHIMAVARAM WEST GODAVARI AP. PIN-534201 Mobile:9398145668	
15	DANDUBOINA SAN	BAC18015	5/9/2000	FEMALE	D.NAGAPRASADARAO	1. A MOLE ON THE RIGHT SIDE OF THE NECK. 2. A MOLE ON THE RIGHT ARM.	D.NO-7-10-5/4 NARASAYAAGRAHARA M BHIMAVARAM PIN 534203 MOBILE :9704699464	 D. Sandhya Rani
16	NADIMPALLI M V K SRI AKHILA	BAC18016	13/01/2001	FEMALE	N.SITA RAMA RAJU	1. A MOLE ON THE RIGHT TEMPLE 2. A LIGHT MOLE ON NEAR THE RIGHT WRIST	D.NO -2-334 RAMALAYAM STREET, MALAVANITHIPPA ,KALLA MANDAL, WEST GODAVARI PIN-534236	 N.M.V.K. SRI AKHILA
						1. A MOLE ON THE RIGHT	D.NO-1-65	

CERTIFICATE PROGRAMME IN BAKERY & CONFECTIONARY

1. GENERAL INFORMATION:

Padmabhushan Dr. B.V. Raju Foundation & Sri Vishnu Educational Society were established with a long cherished ambition to promote and disseminate knowledge and serve the cause of education, in general and technical / professional education, in particular. The Foundation & Society are engaged in Teaching, Research and Extension in different disciplines of Engineering, Pharmacy, Dental, Polytechnic, Life Sciences, etc.

Padmabhushan Dr. BV Raju, the Founder Chairman of Dr.B.V.Raju Foundation & Sri Vishnu Educational Society, was a man of simple words, high aims, and higher achievements. Starting his career in a small way in the cement industry, the tenacious young man rose to the level of Managing Director within a short span and he was invited to head the Cement Corporation of India (CCI). He then went on to play a key role in the planning, construction and commissioning of various cement factories across India. The Government of India, recognized the distinguished services of this Doyen of Cement Industry and awarded him the title "Padma Sri" in 1977. His first small step as an entrepreneur into the industry with his very own Raasi Group of Industries became a giant leap of success catapulting him to the pinnacle of his career.

PROPOSAL: We would like to go in for the introduction of 3 months duration Certificate Programme in Bakery & Confectionary as an Add-on Course at our Bhimavaram campus to cater to the needs of the local community keeping in view the following:

Bakery products are well accepted by the common mass and simultaneously they are nutritious too. Bakery products have reached even in the villages and due to urbanization, craze towards western lifestyle, increasing women employment etc. its demand is increasing day by day. To go up with this increasing demand of the bakery products, it is necessary to establish more bakery units, which will require trained bakery technocrats.

2. OBJECTIVES:

The main objective of the course is, to conduct training to develop entrepreneurs, techno crafts and skilled manpower for the bakery industry. The proposed 3 months certificate course in Baking & Confectionary deals with the subjects like Bakery, Confectionary and Related Studies. The course provides opportunity to gain knowledge and develop skills for preparation of commonly consumed Bakery products like Bread and fermented foods, Cookies, Biscuits, Cakes and Icing etc. through theory and practical classes. It also provides knowledge regarding quality of raw-material, scientific knowledge of ingredients, improved processing techniques, chemical and microbiological reactions involved in it, handling of various bakery equipments and machines as well as economics of food preparation.

Specific Objectives of the Course

- To impart skill to the technical input required for a bakery enterprise.
- To support students for career development through expert training.

Skills to be Provided

- The skills of selecting, handling, and use of equipment
- The skill of selecting the raw material - quality testing and use.
- The skill of preparation, technical do's and don'ts

- Identify faults and making necessary remedies to get a good product.
- Skills of costing and fixing the selling price.

Job Opportunities

- Can be employed as bakers in large and small-scale bakery units.
- Employment in corporate canteens, cafeteria, fast food centers.
- As trainers for untrained personnel.

3. Commencement of the Course:

Normally this 3 months course will be offered two times(TWO BATCHES) in a year:

First Batch: Commences in the month of January/February.

Second Batch: Commences in the month of July/August.

An advertisement regarding commencement of the course shall be published in the local news paper(s) as well as in the college website www.bvricedegree.edu.in one fortnight prior to the commencement of the course.

The dully filled in application form for admission [obtained with prospectus] is to be submitted to the Principal, Padmasri Dr. B.V. Raju Institute of Computer Education within the time limit framed from time to time (i. e. as per the last date mentioned in the advertisement).

4. ADMISSION CRITERIA:

A. Educational Qualification :

- 1) Minimum educational qualification for admission in the course is Intermediate (12th std.) pass.

B. Age :

The age of the candidate should be in between 17 to 35 years on the date of admission.

D. Other Rules :

- 1) Intake of the course is 30 candidates per batch.

E. Application Form :

- 1) Application form along with the prospectus can be obtained in person on payment of Rs.100/- in Cash. Application form can also be downloaded from the College Website www.bvricedegree.edu.in. However, in such case, Demand Draft worth Rs. 100/- drawn in favour of "Padmabhushan Dr. B.V. Raju Foundation" payable at Vishnupur, is to be attached with the application form.
- 2) Application form is to be submitted at the College Office within stipulated time limit along with attested copies of all necessary documents.

F. Fee :

The eligible candidates have to pay an amount of Rs.6, 000/- (Rupees Ten thousand only) towards Course Fee for seeking admission into the course.

5. Uniform Dress Code:

As the training is concerned with food commodity, College has decided white uniform, apron and a cap for maintaining sanitary & hygienic condition. The candidates have to bear the cost of the uniform and have to wear during the training period.

6. Attendance:

Minimum 80% attendance is compulsory for candidate to appear in the final examination of Certificate Programme in Bakery & Confectionary and those fail to fulfill 80% attendance will not be allowed to appear for the final examination. However, in case of sickness, Principal of Dr.B.V. Raju Institute of Computer Education may grant permission to appear in examination, if found suitable.

7. Programme Details And Evaluation Methods :

A. Timings of the Course

Days: Monday to Saturday
Timing: 04-00 pm to 06-00 pm

B. Subjects :

Syllabus includes seven subjects comprising four Theory papers and three Practicals as mentioned below :

1. Theory

- (a) Bakery
- (b) Confectionery
- (c) Commodities Costing & Accounts
- (d) Hygiene & Sanitation

2. On the Job Training

- (a) Bakery
- (b) Confectionery
- (c) Commodities Costing & Accounts
- (d) Hygiene & Sanitation

List of Training Centers for Practicals:

- 1) Campus In-house Bakery, Vishnupur, Bhimavaram
- 2) M/s. Sai Aditya Foods & Retail Pvt. Ltd. – Fresh Choice Production Unit-I at Modavalasa, Vizianagaram District.

C. Examinations :

Trainees will be examined through internal and external system of examination.

No.	Examination	Period	Marks
1.	First Internal Test	During 4th week	15
2.	Second Internal Test	During 8th week	15
3.	Final Examination	At the end of the Course	70

D. Evaluation :

Internal and External examinations will be conducted during the 3 months training period. The successful candidates will be awarded certificates of passing as shown below :

No.	Percent and Class	
1.	Pass Class	40 and above to less than 50
2.	Second Class	50 and above to less than 60
3.	First Class	60 and above to less than 75
4.	Distinction	75 and above

E. Teaching & Examination Scheme:

S.No.	Subject	Hours per programme		
		Theory	On the job training	Total
1	Bakery	20	40	60
2	Confectionary	24	48	72
3	Commodities Costing & Accounts	04	08	12
4	Hygiene & Sanitation	08	04	12
Total		56	100	156

SYLLABUS

Paper – I - Bakery (Theory)

- 1) Introduction & scope of Bakery & Confectionery, Bakery terms. Organization chart of Bakery.
- 2) Structure of wheat grain.
- 3) Milling of wheat and role of bran and germ.
- 4) Flours:

Different types of flours available, constituents of flours, PH Value of flour, water absorption power of flour, gluten, diastatic capacity of flour, grade of flour.
- 5) Raw material required for bread making :
 - Role of flour, water, yeast, salt.
 - Sugar, milk and fats.
- 6) Methods of bread making:
 - Straight dough method.
 - Delayed salt method.
 - No time dough method.
 - Sponge and dough method.
- 7) Characteristics of good bread
 - External characteristics - volume, symmetry of shape.
 - Internal characteristics - colour, texture, aroma, clarity and elasticity.
- 8) Bread faults and their remedies.
- 9) Yeast - An elementary knowledge of Baker's yeast, the part it plays in the fermentation of dough and conditions influencing its working. Effect of over and under fermentation and under proofing of dough and other fermented goods.
- 10) Bread diseases - Rope and mold-causes and prevention.
- 11) Bread improvers-improving physical quality.
- 12) Oven & Baking: Knowledge and working of various types of oven. Baking temperatures for bread, confectionery goods.
- 13) Bakery layout - The required approvals for setting up of a Bakery – Government procedure and Bye-laws.
 - Selection of site.
 - Selection of equipment.
 - Layout design.
 - Electricity.
- 14) Quality control of raw material / finished products.

Paper – I (Bakery) Practicals

Bread rolls; Bread sticks & soft rolls; Buns; Hot Cross Buns; Fruit Buns; Danish; Pastry; Croissants; Brioche; Fermented dough nuts; Chelsea buns; Russian stolen Basic bun dough. Savarin dough, Bread/Brown Bread, Vienna bread; Fancy bread; French bread; whole meal bread; Masala bread; Milk bread; Raisins breads; Current loaf; Fruit bread; Pizza base.

Paper – II Confectionery (Theory)

- Cake making ingredients - Flour, Sugar, Shortening and egg.
- Moistening agents.
- Fats and oil.
- Leavening agents.
- Cake making methods - sugar butter process, flour butter process, genoise method and blending and rubbing method.
- Correct temperature for baking different varieties of cakes.
- Pastry making, principles and various derivatives.
- Characteristics of cakes: External; Internal
- Balancing of cake formula.
- Cake faults and their remedies.
- Types of icing .
- Preparation of cookies and biscuits. Factors affecting the quality of biscuits/cookies.
- Storage of confectionery product.
- Various types ice creams and bombs.

Paper – II (Confectionary) Practicals

Cakes by different methods (e.g., sponge cake; Madeira cake; Genoise; fatless sponge; rock cake; fruit cake)

Biscuits & Cookies: Plain biscuits; piping biscuits; cherry knobs; *langue-de-chats*; (cats tongue) salted biscuits; nut biscuits; coconut biscuits; melting moment; macaroons; tricolour; chocolate biscuits; marble biscuits; nan-khatai; short bread biscuits. Ginger biscuits; cheese biscuits; cream fingers.

Flaky/Puff pastry-khara biscuits; veg patties; chicken patties; mutton patties; cheese straws; patty cases; thousand layer cake; jalousie; apple flane; cream horns.

Choux pastry: Chocolate ec1aire; profit roll suchard; cream buns.

Short crust pastry : Lemon curd tart; jam tart.

Icing : Fondant; American frosting; Butter cream icing; Royal icing; gum paste; marzipan; marslunellow; lemon maringue; fudge; almond paste; glace icing.

Toffees : Milk toffee; chocolate; stick jaws; liquor chocolate.

Ice Cream: Vanilla, Strawberry, Chocolate, Pineapple, Mango.

Pastry : Pineapple pastry, chocolate pastry.

Cakes & Gauteaux: Queen cakes; fruit cake; .birthday cake; easter eggs; chocolate dippings; wedding cakes; cheese cakes; black forest; gateaus; gateau religious; apple strudel; bakery.

Dough nuts; fruit gateaus; baba-au-rhum, savarin chantilly; savarin; meringue; chantilly; Swiss rolls and Madeline cake.

•pudding: Bavarois; ginger pudding; cold lemon souffle; chocolate mousse; charlottes royal; charlotte russe; charlotte arlequine; bavarois rubane; souffle praline; fruit truffle.

Indian Sweets:

Chenna	-	Rasgulla, Chamcham, Pakiza, Chenna Toast, Rasmalai
Khoya	-	Gulab Jamun, Barfi
Sugar	-	Mysore Pak, Ghewar
Flour/Besan	-	Patisa (Sonpapadi), Shakarpare, Halwa, Laddu, Peda
Milk	-	Kheer, Rabri
Nuts	-	Barfi, Chekki.

Paper III Commodities Costing & Accounts

Section- i : Accounts and Costing :

- Book Keeping, double entry, journal entry, simple cashbook and types of accounts.
- Purchase book, Purchase return book, Stores requisition
- Sales book, Sales return book, Cash voucher/Credit voucher book
- Percentage and discounts
- Preparation of invoices and debit/credit memos.
- Introduction to ingredient costs, labour costs, overheads, gross profit, net profit, calculation of cost price, sales price and catalogue price.

Section – ii : Commodities)

- Sugar
- Cocoa, chocolate
- Milk
- Butter
- Cream
- Cheese
- Food colours
- Flavours & essences
- Dry fruits and nuts used in confectionery
- Fresh and preserved fruits products

Paper – IV Hygiene & Sanitation

- Unit-1 : Role of Hygiene in Bakery / Personal hygiene, care of skin, hand and feet. Food handlers hygiene, protective clothing.
- Unit-2 : Dishwashing methods - manual and machine dish washing - merits and Demerits / Garbage disposal - different methods -advantage and disadvantages.
- Unit-3 : Food Poisoning - Causative factors and the precautions to be taken by food handlers.
- Unit-4 : Food Storage - Techniques of correct storage, storage temperature of different commodities to prevent bacterial manifestation or contamination.
- Unit-5 : Pest Control. - Rodents and insect control techniques, special stress on control of flies, rats and cockroaches, care of premises and equipment.
- Unit-6 : Health laws / Golden rules of first aid and treatment for cuts, wounds, burns.

Course-Coordinator: E.A.V .V RAMBABU .M, M.Sc ,APSET[Ph.D.]

• FACULTY

- 1) Ms. B.Preethi, M.Tech.(Food Technology)
 - 2) Ms.V.PRASAD RAJU , M.Sc.(Microbiology)
 - 3) Mr. M. MUTHUVEL PG Diploma in Hotel Management & Catering Technology,
 - 4) D SATYANARAYANA ,COMMERCE
-

ADIKAVI NANNAYA UNIVERSITY :: RAJAMAHENDRAVARAM



B.V. RAJU COLLEGE

VISHNUPUR, BHIMAVARAM, WEST GODAVARI DISTRICT-534202, ANDHRA PRADESH

ACCREDITED BY NAAC WITH 'B' GRADE..



VISHNU
UNIVERSAL LEARNING

SL No.

Certificate

Regd. No.

This is to certify that Mr./ Ms./ Mrs./ _____

S/o. /D/o. / W/o . _____

has successfully completed _____ days Certificate Course in BAKERY & CONFECTIONERY

from _____ to _____ conducted by B.V. Raju College, Bhimavaram affiliated to

Adikavi Nannaya University, Rajamahendravaram, East Godavari District. Andhra Pradesh.

Place: Bhimavaram

Principal
B.V. RAJU COLLEGE
Bhimavaram

Controller of Examinations
Adikavi Nannaya University
Rajamahendravaram



Bakery and confectionary students prepared chocolate Eclairs and vincela cup cakes.





VISHNU

UNIVERSAL LEARNING

BAKERY & CONFECTIONARY COURSE-2020






B.V.RAJU COLLEGE

VISHNUPUR, BHIMAVARAM


DEPARTMENT OF LIFE SCIENCES

1.2.2 & 1.2.3-ADD ON COURSE: BAKERY & CONFECTIONARY [BAC]


Academic year 2019-2020



Bakery & Confectionery Certificate Course



fresh choice
a solution of your baking



VISHNU
UNIVERSAL LEARNING

Name of the institute : B.V. Raju College & Fresh Choice

Affiliated University : Adikavi Nannaya University

Course Duration : 3 Months

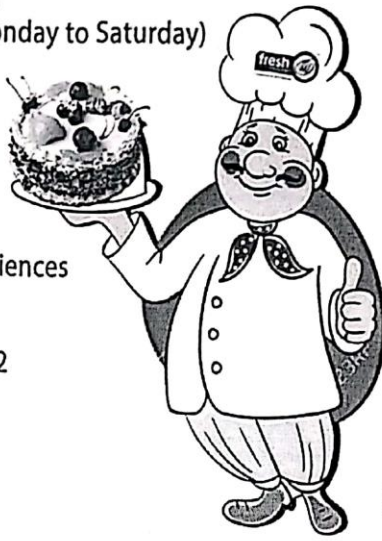
Course Timings : 4 pm to 6 pm (Evening)
Theory & Practical (Monday to Saturday)

Qualification : Intermediate

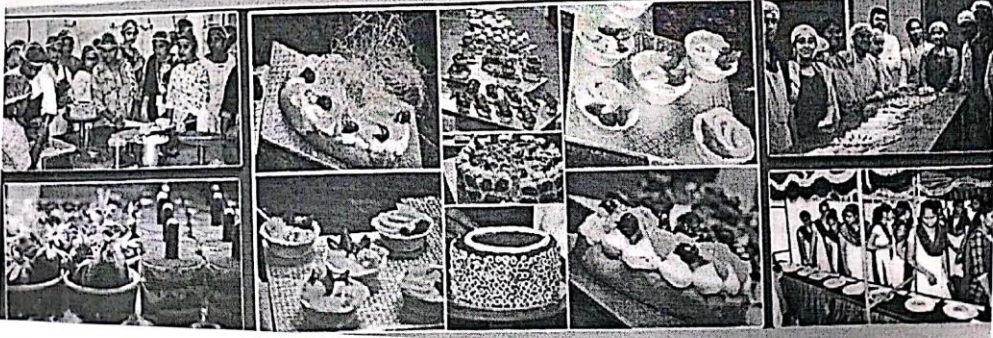
Age Limit : 17 to 35 Years

Contact Details : M.Rambabu, HOD, Life Sciences
B.V.Raju College
Vishnupur, Bhimavaram-2
Office : 08816 - 250861
Cell : 99491 22123

Commencement
of class work : 18-12-2019



ఫోన్: 99491 40004



97
9/12/2019

ADIKAVI NANNAYA UNIVERSITY

B V RAJU COLLEGE, VISHNUPUR :: BHIMAVARAM - 534202

Bakery and Confectionary certificate course 2019-2020 Admitted Students

College Code : 311

E-Mail : bvrcollege@rediffmail.com

S.No.	Student Name		DOB	Gender	Father/Guardian Name	IDENTIFICATION MARKS	Address
1	ANISETTI VANI	BAC20001	29/05/2002	FEMALE	ANISETTI TRIMURTHULU	1.A MOLE ON THE RIGHT RING FINGER 2.A MOLE ON THE RIGHT ARM	D.NO-1-154,SBI OPP,GOPALAPURAM VILLAGE &MANDAL,W.G.DIST - 534316 CELL:9440161567
2	BANDARU.SIVA SAI PRANAYA SRI	BAC20002	12/10/1996	FEMALE	BANDARU.TIRUMALA RAO	1. A MOLE ON THE RIGHT SHOULDER 2. A MOLE ON THE LEFT HAND LITTLE FINGER	4TH FLOOR - 402,KUSUMA PRIYA APARTMENTS,OPPOSITE GOVERNMENT HOSPITAL,POST OFFICE ROAD ,BVRM-534201
3	BANDI TULASI	BAC20003	1/3/2000	FEMALE	B HANUMANTHARAO	1. A MOLE ON THE LEFT BELOW EYE 2. A MOLE ON THE LEFT HAND BELOW ARM JOINT	D.NO:168 GARIKAPADU ,WYRA MANDAL ,KAMMAM DIST.507165 CELL:7382419814

4	BHUPATHIRAJU.KRUSHI THA	BAC20004	8/10/2000	FEMALE	B.SURYANARAYANA RAJU	1. A MOLE ON THE RIGHT EYE BROW 2. A MOLE ABOVE THE RIGHT ELBOW	FLAT NO- 402,SUDHARSHAN HEIGHTS,GOLLA KODER U,PALAKODERU MANDAL,WS DIST,AP- 534202
5	BOLLEMPALLI.L S PRATHYUSHA	BAC20005	7/6/2002	FEMALE	B.SANJAYKUMAR	1. A MOLE ON THE RIGHT SIDE OF THE NECK. 2. A MOLE ON THE RIGHT ARM.	D.NO-27-12- 7/2,FLAT:1,VASISTA APT,SRIRAMPURAM,SIV ARAOPETA,BHIMAVARA M, PIN 534202 MOBILE :9949926969
6	BONAGIRI SRI RAGHAVI MANVITHA	BAC20006	5/8/2001	FEMALE	B.DHANA JAYA KUMAR	1. A MOLE ABOVE THE UPPER LIP. 2. A MOLE ON THE LEFT FIST	FLOT NO-A/3 SPANDANA APARTMENTS PALAKOL 534260 CELL:6790565551
7	BONDADA.N V SYAMALA BINDHU BHARGAVI	BAC20007	23/02/1998	FEMALE	BONDADA.NAGESWARAR AO	1. A MOLE ON THE FORE HEAD 2. A MOLE NEAR THE RIGHT ELBOW	NEAR PANCHAYATHI OFFICE,RAJULAPETA,UN DI,CELL NO;9640098555 PIN CODE;534199
8	BONDADA.NAGA VENKATA ANURADHA	BAC20008	1/10/1992	FEMALE	BONDADA.NAGESWARAR AO	1. A MOLE ON RIGHTSIDE OF UPPERLIP 2.A MOLE ONLEFT UPPER ARM	NEAR PANCHAYATI OFFICE,RAJULAPETA,UN DI,CELL NO;9985747455,PIN CODE;534199

9	BONTHU.HARIPRASD	BAC20009	20/05/1999	MALE	BONTHU.RAMAKRISHNA	1. A MOLE ON THE LEFT WRIST 2. A MOLE ON THE RIGHT HAND	D.NO:8-125/1,YENDAGANDI, UNDI MANDAL,WG DIST,AP-534186.
10	CHALLAGANDLA.BHAGYA NIKITHA	BAC20010	26/09/2001	FEMALE	CH.VENKATESWARARAO	1. A MOLE ON THE 2. A TINY MOLE ABOVE THE UPPER LIP	D.NO:15-3-25,BANDARU MALLESWARA RAO STREET,BHIMAVARAM. PIN:534201
11	GIDUGU.JAGADESU KUMAR	BAC20011	7/10/2000	MALE	G.NARAYANA RAO	1. A MOLE ON THE LEFT MIDDLE FINGER. 2. A MOLE ON THE LEFT FORE ARM	D.NO-7-4-36,MAVULLAMMA PETA,PALAKOLLU,WEST GODAVARI,AP: PIN :534250, MOBILE :8096209678
12	INDUKURI.DIVYA	BAC20012	30/10/2001	FEMALE	I.RAMA KRISHNAM RAJU	1. A MOLE ON BELOW RIGHT EYE. 2. A MOLE ON THE NECK.	FLAT:101,VENKATADRI HEIGHTS,SANJANA ESTATES,GOLLALA KODERU,BHIMAVARAM ,PIN:534202
14	KAVADI.TEJAS SATYA SANDEEP	BAC20013	17/05/2000	MALE	K.BABJI	1. A MOLE ON THE RIGHT HAND 2. A MOLE ON THE LEFT WRIST	CHALLAMCHARLA VARI VEDI,RAMALAYAM STREET,27 WARD,TADEPALLEGUD EM PI;534101,PH;99496081 94

15	KONDETI.PADMINI DURGA KUMARI	BAC20014	25/07/2001	FEMALE	K.SHIVA KUMAR	1. A MOLE ON THE UPPER LIP 2. A MOLE ON THE CHIN	D.NO:3-230,SANTA MARKET,JUVVALAPALE M,KALLA MANDAL,WG DIST,AP-PIN:534236
16	MANDA.M N S SAI SANTOOSH ANNAPURNA	BAC20015	3/1/2002	FEMALE	M.NAGA YARAKARAJU GU	1. A MOLE ON THE LEFT LOWER ARM 2. A LIGHT MOLE ON NEAR THE LEFT TEMPLE	D.NO:1- 65/1,KOMATTLAVEEDHI ,NEAR RAMALAYAM,UNDI MANDALAM,CHILUKUR U,WG DIST,AP- PIN:534199,MOBILE:81 06398234
17	NEKKANTI.HEMASINDH UJA	BAC20016	3/4/2001	FEMALE	N.VEERA VENKATA SATYA NARAYANA	1. A MOLE ON THE LEFT WRIST 2.A MOLE BESIDE THE NOSE NEAR LEFT EYE	D.NO1- 75,PADAMATIPALEM,A CHANTAVEMAVARAM, MINIMINCHILIPADU,W G DIST,AP,534327
18	PAREPALLI.CHANDRA MOUNIKA	BAC20017	27/04/2000	FEMALE	P.SRINU	1. A MOLE ON THE LEFT CHEEK 2. A MOLE ON THE NECK	PARIMPUDI,KOYYALAG UDEM MANDAL,WEST GODAVARI, PI:534312, CELL:7995726634
19	PATCHAMATLA.PRANEE THA	BAC20018	22/5/2002	FEMALE	P.VENKATA SEETHARAMARAJU	1. A MOLE ON THE NECK 2. A MOLE ON THE RIGHT HAND WRIST	D.NO:2-118,PALLAPU STREET,RAYALAM,BHIM AVARAM MANDAL, WEST GODAVARI AP. PIN-534202 Mobile:9848798289

20	SEGU.SRIVALLI PRIYANKA	BAC20019	25/3/2001	FEMALE	S.VENKATA SATYA SUBRAMANYAM	1. A MOLE ON THE RIGHT SIDE OF THE CHIN 2. A MOLE ON THE RIGHT COLLAR BONE	D.NO - 7-66/2, MAIN ROAD,GANAPAVARAM, WG DIST,PIN-534198,PH:81 21101325
21	SIMHADRI.BHARGAVI	BAC20020	12/8/2002	FEMALE	S.SRINIVAS REDDY	1. A MOLE ON UPPER LIP 2. A MOLE ON RIGHT SIDE OF NECK	D.NO-2- 69,JANGAREDDYGUDE M MANDAL,GPANGIDIGU DEM,WEST GODAVARI,AP- PIN:534447,CELL:94930 56755
22	TADEPALLI.HEMA SRI LAKSHMI	BAC20021	29/11/1996	FEMALE	T.S R MURTHY	1. A MOLE ON THE LEFT FOOT 2. A MOLE ON BELOW THE RIGHT EYE	NEAR SIVALAYAM TEMPLE,RAJULAPE TA,UNDI,PIN:534199, PH:9866589105
23	VADDI TANUJA DURGA PRIYA	BAC20022	21/9/2001	FEMALE	V.NAGARJUNARAO	1. A MOLE ON THE RIGHT EAR 2. A MOLE ON THE CHIN	D.NO.8-42/C/1, SALUPETA,AKIVEDU,W.G .DIST Mobile 6302836061
24	VARADA PAVANI DIVYA	BAC20023	1/2/2002	FEMALE	V SRINIVASARAO	1. A MOLE ON THE LEFT CHEEK 2. A MOLE ON THE RIGHT FORE HEAD	D.NO-9- 11,RAMALAYAM STREET,PARIMPUDI,KO YYALAGUDEM MANDAL,W.G.DIST - 534312 CELL:9491862460
25	YEDIDA.MANOJ KUMAR	BAC20024	9/11/2002	MALE	Y.SATYANARAYANA	1. A MOLE ON THE LEFT CHEEK 2. A MOLE ON THE LEFT EAR	D.NO; 19-22-8,NEAR SMART KIDZ SCHOOL,BHRAMAYA NAGAR,BANK COLONY,BHIMAVARAM ,WG DIST,PIN:534201

CERTIFICATE PROGRAMME IN BAKERY & CONFECTIONARY

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- 1) Minimum educational qualification for admission in the course is Intermediate (12th std.) pass.

B. Age :

The age of the candidate should be in between 17 to 35 years on the date of admission.

D. Other Rules :

- 1) Intake of the course is 30 candidates per batch.

E. Application Form :

- 1) Application form along with the prospectus can be obtained in person on payment of Rs.100/- in Cash. Application form can also be downloaded from the College Website www.bvricedegree.edu.in. However, in such case, Demand Draft worth Rs. 100/- drawn in favour of "Padmabhushan Dr. B.V. Raju Foundation" payable at Vishnupur, is to be attached with the application form.
- 2) Application form is to be submitted at the College Office within stipulated time limit along with attested copies of all necessary documents.

F. Fee :

The eligible candidates have to pay an amount of Rs.6, 000/- (Rupees Ten thousand only) towards Course Fee for seeking admission into the course.

5. Uniform Dress Code:

- As the training is concerned with food commodity, College has decided white uniform, apron and a cap for maintaining sanitary & hygienic condition. The candidates have to bear the cost of the uniform and have to wear during the training period.

6. Attendance:

Minimum 80% attendance is compulsory for candidate to appear in the final examination of Certificate Programme in Bakery & Confectionery and those fail to fulfill 80% attendance will not be allowed to appear for the final examination. However, in case of sickness, Principal of Dr.B.V. Raju Institute of Computer Education may grant permission to appear in examination, if found suitable.

7. Programme Details And Evaluation Methods :

A. Timings of the Course

Days: Monday to Saturday
Timing: 04-00 pm to 06-00 pm

B. Subjects :

Syllabus includes seven subjects comprising four Theory papers and three Practicals as mentioned below :

1. Theory

- (a) Bakery
- (b) Confectionery
- (c) Commodities Costing & Accounts
- (d) Hygiene & Sanitation

2. On the Job Training

- (a) Bakery
- (b) Confectionery
- (c) Commodities Costing & Accounts
- (d) Hygiene & Sanitation

List of Training Centers for Practicals:

- 1) Campus In-house Bakery, Vishnupur, Bhimavaram
- 2) M/s. Sai Aditya Foods & Retail Pvt. Ltd. – Fresh Choice Production Unit-I at Modavāḷasa, Vizianagaram District.

C. Examinations :

Trainees will be examined through internal and external system of examination.

No.	Examination	Period	Marks
1.	First Internal Test	During 4th week	15
2.	Second Internal Test	During 8th week	15
3.	Final Examination	At the end of the Course	70

D. Evaluation :

Internal and External examinations will be conducted during the 3 months training period.
The successful candidates will be awarded certificates of passing as shown below :

No.	Percent and Class	
1.	Pass Class	40 and above to less than 50
2.	Second Class	50 and above to less than 60
3.	First Class	60 and above to less than 75
4.	Distinction	75 and above

E. Teaching & Examination Scheme:

S.No.	Subject	Hours per programme		
		Theory	On the job training	Total
1	Bakery	20	40	60
2	Confectionary	24	48	72
3	Commodities Costing & Accounts	04	08	12
4	Hygiene & Sanitation	08	04	12
Total		56	100	156

SYLLABUS

Paper – I - Bakery (Theory)

- 1) Introduction & scope of Bakery & Confectionery, Bakery terms. Organization chart of Bakery.
- 2) Structure of wheat grain.
- 3) Milling of wheat and role of bran and germ.
- 4) Flours:
Different types of flours available, constituents of flours, PH Value of flour, water absorption power of flour, gluten, diastatic capacity of flour, grade of flour.
- 5) Raw material required for bread making :
 - Role of flour, water, yeast, salt.
 - Sugar, milk and fats.
- 6) Methods of bread making:
 - Straight dough method.
 - Delayed salt method.
 - No time dough method.
 - Sponge and dough method.
- 7) Characteristics of good bread
 - External characteristics - volume, symmetry of shape.
 - Internal characteristics - colour, texture, aroma, clarity and elasticity.
- 8) Bread faults and their remedies.
- 9) Yeast - An elementary knowledge of Baker's yeast, the part it plays in the fermentation of dough and conditions influencing its working. Effect of over and under fermentation and under proofing of dough and other fermented goods.
- 10) Bread diseases - Rope and mold-causes and prevention.
- 11) Bread improvers-improving physical quality.
- 12) Oven & Baking: Knowledge and working of various types of oven. Baking temperatures for bread, confectionery goods.
- 13) Bakery layout - The required approvals for setting up of a Bakery – Government procedure and Bye-laws.
 - Selection of site.
 - Selection of equipment.
 - Layout design.
 - Electricity.
- 14) Quality control of raw material / finished products.

Paper – I (Bakery) Practicals

Bread rolls; Bread sticks & soft rolls; Buns; Hot Cross Buns; Fruit Buns; Danish; Pastry; Croissants; Brioche; Fermented dough nuts; Chelsea buns; Russian stolen Basic bun dough. Savarin dough, Bread/Brown Bread, Vienna bread; Fancy bread; French bread; whole meal bread; Masala bread; Milk bread; Raisins breads; Current loaf; Fruit bread; Pizza base.

Paper – II Confectionery (Theory)

- Cake making ingredients - Flour, Sugar, Shortening and egg.
- Moistening agents.
- Fats and oil.
- Leavening agents.
- Cake making methods - sugar butter process, flour butter process, genoise method and blending and rubbing method.
- Correct temperature for baking different varieties of cakes.
- Pastry making, principles and various derivatives.
- Characteristics of cakes: External; Internal
- Balancing of cake formula.
- Cake faults and their remedies.
- Types of icing .
- Preparation of cookies and biscuits. Factors affecting the quality of biscuits/cookies.
- Storage of confectionery product.
- Various types ice creams and bombs.

Paper – II (Confectionary) Practicals

Cakes by different methods (e.g., sponge cake; Madeira cake; Genoise; fatless sponge; rock cake; fruit cake)

Biscuits & Cookies: Plain biscuits; piping biscuits; cherry knobs; *langue-de-chats*; (cats tongue) salted biscuits; nut biscuits; coconut biscuits; melting moment; macaroons; tricolour; chocolate biscuits; marble biscuits; nan-khatai; short bread biscuits. Ginger biscuits; cheese biscuits; cream fingers.

Flaky/Puff pastry-khara biscuits; veg patties; chicken patties; mutton patties; cheese straws; patty cases; thousand layer cake; jalousie; apple flane; cream horns.

Choux pastry: Chocolate ec1aire; profit roll suchard; cream buns.

Short crust pastry : Lemon curd tart; jam tart.

Icing : Fondant; American frosting; Butter cream icing; Royal icing; gum paste; marzipan; marslunellow; lemon maringue; fudge; almond paste; glace icing.

Toffees : Milk toffee; chocolate; stick jaws; liquor chocolate.

Ice Cream: Vanilla, Strawberry, Chocolate, Pineapple, Mango.

Pastry : Pineapple pastry, chocolate pastry.

Cakes & Gaúteaux: Queen cakes; fruit cake; birthday cake; easter eggs; chocolate dippings; wedding cakes; cheese cakes; black forest; gateaus; gateau religious; apple strudel; bakery.

Dough nuts; fruit gateaus; baba-au-rhum, savarin chantilly; savarin; meringue; chantilly; Swiss rolls and Madeline cake.

pudding: Bavarois; ginger pudding; cold lemon souffle; chocolate mousse; charlottes royal; charlotte russe; charlotte arlequine; bavarois rubane; souffle praline; fruit trifle.

Indian Sweets:

Chenna	-	Rasgulla, Chamcham, Pakiza, Chenna Toast, Rasmalai
Khoya	-	Gulab Jamun, Barfi
Sugar	-	Mysore Pak, Ghewar
Flour/Besan	-	Patisa (Sonpapadi), Shakarpore, Halwa, Laddu, Peda
Milk	-	Kheer, Rabri
Nuts	-	Barfi, Chekki.

Paper III Commodities Costing & Accounts

Section- i : Accounts and Costing :

- Book Keeping, double entry, journal entry, simple cashbook and types of accounts.
- Purchase book, Purchase return book, Stores requisition
- Sales book, Sales return book, Cash voucher/Credit voucher book
- Percentage and discounts
- Preparation of invoices and debit/credit memos.
- Introduction to ingredient costs, labour costs, overheads, gross profit, net profit, calculation of cost price, sales price and catalogue price.

Section – ii : Commodities)

- Sugar
- Cocoa, chocolate
- Milk
- Butter
- Cream
- Cheese
- Food colours
- Flavours & essences
- Dry fruits and nuts used in confectionery
- Fresh and preserved fruits products

Paper – IV Hygiene & Sanitation

- Unit-1 : Role of Hygiene in Bakery / Personal hygiene, care of skin, hand and feet. Food handlers hygiene, protective clothing.
- Unit-2 : Dishwashing methods - manual and machine dish washing - merits and Demerits / Garbage disposal - different methods -advantage and disadvantages.
- Unit-3 : Food Poisoning - Causative factors and the precautions to be taken by food handlers.
- Unit-4 : Food Storage - Techniques of correct storage, storage temperature of different commodities to prevent bacterial manifestation or contamination.
- Unit-5 : Pest Control. - Rodents and insect control techniques, special stress on control of flies, rats and cockroaches, care of premises and equipment.
- Unit-6 : Health laws / Golden rules of first aid and treatment for cuts, wounds, burns.

Course-Coordinator: E.A.V .V RAMBABU .M, M.Sc ,APSET[Ph.D.]

FACULTY

- 1) Ms. B.Preethi, M.Tech.(Food Technology)
 - 2) Ms.V.PRASAD RAJU , M.Sc.(Microbiology)
 - 3) Mr. M. MUTHUVEL PG Diploma in Hotel Management & Catering Technology,
 - 4) D SATYANARAYANA ,COMMERCE
-



Bakery and confectionery students prepared dry fruit cookies.





Bakery and confectionary students prepared chococakes .



Bakery and confectionary students cakes .

11/30/21, 4:25 PM

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ADIKAVI NANNAYA UNIVERSITY :: RAJAMAHENDRAVARAM

B.V. RAJU COLLEGE

VISHNUPUR, BHIMAVARAM, WEST GODAVARI DISTRICT-534202, ANDHRA PRADESH
ACCREDITED BY NAAC WITH 'B' GRADE..

 
VISHNU
UNIVERSAL LEARNING

SL No. *Certificate* Regd. No.

This is to certify that Mr./ Ms./ Mrs./ _____
S/o. /D/o. / W/o. _____
has successfully completed _____ days Certificate Course in BAKERY & CONFECTIONERY
from _____ to _____ conducted by B.V. Raju College, Bhimavaram affiliated to
Adikavi Nannaya University, Rajamahendravaram, East Godavari District. Andhra Pradesh.

Place: Bhimavaram

Principal
B.V. RAJU COLLEGE
Bhimavaram

Controller of Examinations
Adikavi Nannaya University
Rajamahendravaram