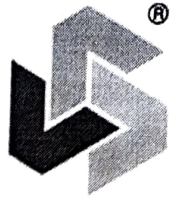




# Bakery & Confectionery Certificate Course



**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**
- 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  
(3 MONTHS DURATION)**



**VISHNU**  
UNIVERSAL LEARNING

**PROPOSAL FOR THE ACADEMIC YEAR 2017  
(Add-on Course)**



**DR. B.V. RAJU INSTITUTE OF COMPUTER EDUCATION  
(Affiliated to Adikavi Nannaya University, Rajahmundry)**

**PADMABHUSHAN DR. B.V. RAJU FOUNDATION &  
SRI VISHNU EDUCATIONAL SOCIETY**

Vishnupur, BHIMAVARAM – 534202, West Godavari District,  
ANDHRA PRADESH



## 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](http://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](http://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
<b>TOTAL</b>	<b>16</b>			<b>111</b>

**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



CONTROLLER OF EXAMINATIONS  
 ANUR

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.

