

Bakery & Confectionery



NATIONAL INSTITUTE OF OPEN SCHOOLING
A-24-25, INSTITUTIONAL AREA, SECTOR-62, NOIDA-201309 (UP)

SENIOR SECONDARY COURSE

Bakery and Confectionery

Course Designer

Sandhya Kumar

Tutor for Home Science



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NATIONAL INSTITUTE OF OPEN SCHOOLING

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Curriculum Development

Dr. Kailash Khanna
Reader, Training Department
Lady Irwin College
New Delhi

Dr. Madhu Parhar
Lecturer, Training College
Jamia Millia Islamia University
New Delhi

Mr. R.G. Malhotra
Sr. Lecturer
Food Craft Institute
New Delhi

Ms. Anita Sood
Lecturer
Food Craft Institute

Mr. Parag Kumar
Hotel Management Professional
New Delhi

Ms. Sandhya Kumar
Tutor for Home Science

New Delhi

Course Development

Mr. R.G. Malhotra
Sr. Lecturer
Food Craft Institute
New Delhi

Ms. Anita Sood
Lecturer
Food Craft Institute

Course Editor

Ms. Sandhya Kumar
Tutor for Home Science

New Delhi

Dr. Mamta Srivastava
Tutor for Home Science

New Delhi

Graphics

Mr. Moti Zharotia
Sr. Graphic Artist

New Delhi

Mr. Mahesh Sharma
Graphic Artist

New Delhi

Desk Top Publishing

Mr. Girish Chandra Pathak

New De.

Bakery and Confectionery : An Introduction

The other day my son came crying to me saying that “Anshu’s mother had baked a cake for him”. He wanted to know why I, too, could not make a cake for him.

This plea from my little son set me thinking that perhaps, like me, there may be other mothers who would like to learn how to bake delicious things. And that set me off on another track — who made all those lovely cakes and pastries displayed so attractively in the shops? Perhaps people like you and me who have had some training and have a lot of imagination and creativity.

So, here is a course in which you will learn the basic baking procedures, the various kinds of ingredients used in baking, the equipment required, etc. You will also learn the basics of managing a small bakery in case you want to set up your own unit. The primary objective of developing this course is to impart a skill to you which could either help you to take up a job in a bakery or set up a bakery or simply delight family members with a constant supply of delicious products.

You will realise when you start working on the recipes, that baking is a science as well as an art. It is a science because one has to be very precise in measuring and mixing the raw ingredients and baking at the correct temperature. The art lies in making the products look as attractive as possible. So, go ahead. Learn the science and give your imagination a free hand and turn out lovely and delicious products from breads and buns to cakes and biscuits!

Happy baking!

Sandhya

Sandhya Kumar
Course Designer

FUNDAMENTAL DUTIES

Part IVA (Article 51 A)

It shall be the duty of every citizen of India-

- (a) to abide by the Constitution and respect its ideals and institutions, the National Flag the National Anthem;
- (b) to cherish and follow the noble ideals which inspired our national struggle for freedom;
- (c) to uphold and protect the sovereignty, unity and integrity of India;
- (d) to defend the country and render national service when called upon to do so;
- (e) to promote harmony and the spirit of common brotherhood amongst all the people of India transcending religious, linguistic and regional or sectional diversities; to renounce practices derogatory to the dignity of women;
- (f) to value and preserve the rich heritage of our composite culture;
- (g) to protect and improve the natural environment including forest, lake, rivers and wild life, and to have compassion for living creatures;
- (h) to develop the scientific temper, humanism and the spirit of inquiry and reform;
- (i) to safeguard public property and to abjure violence;
- (j) to strive towards excellence in all spheres of individual and collective activity so that nation constantly rises to higher levels of endeavour and achievement.

A brief Guide to NIOS web site

The success of open learning and distance education very much depends upon the harnessing of the new and latest technology. The emerging Internet and Web technology help in effective dissemination of knowledge breaking all geographical boundaries. The web-site is a dynamic source of latest information and is also electronic information guide. The contents in the NIOS web site are open to all.

The learners can have an access to NIOS web-site at the following address:

<http://www.nos.org> & nios.ac.in

Clicking the site address will bring the user to NIOS home page that will further guide them to visit different information pages of NIOS. NIOS is also developing a school network through Internet known as Indian Open Schooling Network (IOSN). The network will provide a common communication platform for learners and educators. NIOS is offering Certificate in Computer Applications (CCA) through selected AVI. This course is also offered through Internet on NIOS Web-Site.

NOT FOR SALE