

BAKERY AND CONFECTIONERY (256)

A. Classroom :

1. The classroom should be adequate in size. It should be well lit, with comfortable chairs for the students.
2. The classroom should have a black board or a white board.
3. The Institute should possess a first aid kit and have a fire extinguisher on the premises.

B. The Lab :

1. Lab size should be adequate, with adequate lighting and an exhaust fan.
2. The lab should have the following
 - 2 worktables of 4 ft x 4ft.
 - One sink with water connection
 - One almirah / cupboard for storage.
 - One covered bin for garbage.

C. Teachers :

1. B.Sc. Home science or
2. The teacher should have a Diploma in Bakery and Confectionery with 2 years experience or Certificate in Bakery and confectionery.
3. The Instructor for conducting the practical should also have experience in dealing with bakery and confectionery products or Certificate in Bakery and Confectionery.

D. List of Tools and Equipment's

Tools	Nos.	Tools	Nos.
Electric bread oven (medium size)	1	Flat trays	1
Refrigerator	1	Biscuit cutters (various shapes & sizes)	1 set
Gas stove (single burner) with gas	1	Cooling racks (stainless steel) (size 2'x 1'x 4') (Optional)	4
Mould for cakes of with different sizes	6	Pastry brushes ½" 1" & 2"	3 each
Wooden cake dummies	6	Sugar thermometer	1
Turn table for icing purpose (plastic) (Optional)	5	Flan tins	2
Pastry tins	2	Bread knife	1
Bread tins (400gms)(size 20x10x7cms)	2	Palette knife	4
Muffin trays	2	Cream horns	6

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