ADD ON COURSE

DEPARTMENT OF HOME SCIENCE STARTED BATCH IN ADD ON COURSE - 2021

I BSC STUDENTS – I SEMESTER



ADD ON COURSE

BAKING SCIENCE

ORGANIZED BY DEPARTMENT OF HOME SCIENCE, HINDU COLLEG, MARKET CENTRE GUNTUR - 522003

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		ADD ON	COU	RSE	YEAR		
1	l .	Baking S	cience		2021-2022	1-11-2021	7-12-2021

HINDU COLLEGE, GUNTUR ADD ON COURSE BAKING SCIENCE

UNIT 1: INTRODUCTION TO BAKING SCIENCE

- Bakery concepts
- Different types of baked products
 - o Quick breads
 - Yeast breads or leavened breads
 - o Cakes and biscuits

UNIT 2: BASIC MATERIALS USED IN BAKERY

Food ingredients. Essential ingredients – flour, eggs, fats, sugar, liquids, leavening agents, flavouring agents and Optional ingredients

UNUT 3: FLOURS AND FLOUR MIXTURES

- Flour selection, properties and specifications
- Tests to evaluate the flour quality

UNIT 4: BISCUITS, COOKIES AND CAKES

Role of ingredients in cookie preparation, Techniques of preparation, Faults and remedies, Different types of cakes, Role of ingredients in cake making, Cake making techniques, Cake faults and causes

UNIT 5: BREADS

Optional bread ingredients, Mixing methods, Bread quality, Bread, faults, causes and remedy

REFERENCES:

- Kent, N.L. Source for Base Recipes: The Williams-Sonoma Collections, The French Culinary Institute Education Material, Baking with Julia, Bernard Clayton's Book of Breads, Misc. Food Magazines, Food Sites: Aarushi Jain
- Edmund, B. Bennion; James Steward. Cake Making, G. S. T. Bamford, Leonard Hill Book, London.
- Peter R. Whiteley. Biscuit Manufacture Fundamentals of Online Production, Elsevier Publishers
- Fance W. J. and Wragg BH. Up to date Bread Making, Maclaren and Sons, London
- www.aarushijain.com/baking_ingredients.html
- www.authorstream.com
- http://www.google.co.in/search?q=wheat+milling++ppt&hl=en&sa=G&biw=1280 &bih=666&prmd=v&source=univ&tbs=vid:1&tbo=u& ei=PDafTIblHZO0cNmv5OYJ&oi=video_result_group&ct=title&resnum=9&ved= 0CDYQqwQwCA

• http://www.wheatflourbook.org/Main.aspx?p=33

HINDU COLLEGE, GUNTUR BAKING SCIENCE – PRACTICALS

- 1. Preparation of biscuits
- 2. Preparation of cookies
- 3. Preparation of cakes
- 4. Preparation of breads

References:

- Kent, N.L. Source for Base Recipes: The Williams-Sonoma Collections, The French Culinary Institute Education Material, Baking with Julia, Bernard Clayton's Book of Breads, Misc. Food Magazines, Food Sites: Aarushi Jain
- Edmund, B. Bennion; James Steward. Cake Making, G. S. T. Bamford, Leonard Hill Book, London.

- Peter R. Whiteley. Biscuit Manufacture Fundamentals of Online Production,
 Elsevier Publishers
- Fance W. J. and Wragg BH. Up to date Bread Making, Maclaren and Sons, London

HINDU COLLEGE, GUNTUR ADD ON COURSE, SEMESTER – I BAKING SCIENCE

SECTION - A

2x10 = 20M

Answer any TWO of the following

- 1. What are the forms of fats? Explain the role of fat in baking.
- 2. Explain the tests to evaluate the quality of the flour.
- 3. Enumerate the faults and causes in cake making.

SECTION – B

5X4 = 20M

Answer any FOUR of the following

1. Write about the role of egg in preparation of bakery foods.

- 2. What are the functions liquids perform in baking?
- 3. What are the functions of salt in baking?
- 4. Describe the chemical leaveners in baking
- 5. Describe the mixing methods in bread.
- 6. Explain the factors that influence the quality of bread.

SECTION - C

5X2 = 10M

Answer all of the questions

- 1. Muffins
- 2. Biscuits
- 3. Tenderizers
- 4. Leavening agents
- 5. Rheological tests

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Hindu College, Guntur Department of Home Science Add on Course Marks List 2021

S N	NAME OF THE CANDIDATE	MARKS OBTAINED
0		(50M)
1	B. Deepthi Hanna	46
2	D.G.V.Satyasri	49
3	K. Sravanthi	40
4	M. Padma	38
5	M. Jaya lakshmi	45
6	T. Lavanaya	48
7	V.Sumalatha	44
8	U.Akansha	36
9	V, Naga lakshmi	35
1	V. Rishitha	34
1	V. sushma	40
12	Y. Ramaya	28
13	Y. David raju	33
14	Y.Ajay kumar reddy	38

Hindu College, Guntur

Department of Home Science Add on course on Baking Science 2021

B. Deepthi Hanna D.G.V.Satyasri K. Sravanthi M. Padma M. Jaya lakshmi T. Lavanaya	B. Deepthchanna D.G.D. Satgerson K. Sxavanthi M. Padma M. Jaya Lakshni
D.G.V.Satyasri K. Sravanthi M. Padma M. Jaya lakshmi T. Lavanaya	M. Padma M. Jaya Lakshmi
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	V, Naga lakshmi V. Rishitha V. sushma Y. Ramaya Y. David raju Y. Ajay kumar reddy

BAKING SCIENCE CERTIFICATE



his is to certify that Mr/Miss.

Studying B.S. Home Science has participated in Add-on Course on Baking Science for Thiny days conducted by Department of Home Science, HINDU COLLECT, Contract, from 1/11/2021 to 7/12/2021. We wish all the best in his/her future endeavours.

NEO Label :

HOD





DIRECTOR





This is to certify that MrMiss. V. Sumulatha
Studying B.Sc. Home Science has participated in Add-on Course on Baking Science
for Thirty days conducted by Department of Home Science, HINDU COLLEGE,
Gantur, from 1/11/2021 to 7/12/2021. We wish all the best in his/her future

NEO Lehl:

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Department of Home Science Hindu College, Guntur T. amaron

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new Label:

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