

FACULTY OF HOTEL AND TOURISM MANAGEMENT

BASICS OF BAKING

Theory: 4Credits; Total Hours =8

Course Contents:

Unit – 1 Cocoa and Chocolate; Fruits. Professional Bakery Equipments & Tools, Production Factors;

Unit 2 ; Icings and Cream and Whipped Toppings: Icings; Cream Toppings; Whipped Toppings.

Unit 3 : Types of cakes , cake making procedures and faults in cake making.

Unit 4 ; Types of breads and faults in bread making.

This course imparts transferable and life skills of basic baking procedure, learning about equipments, cakes, breads, icings to practice baking as a profession or as an hobby.