

GUJARAT TECHNOLOGICAL UNIVERSITY

Hotel Management & Catering Technology

B.E. – SEMESTER VII

Subject Name: Bakery & Patisserie

Subject Code: 173301

Sr. No	Course Content	Weightage	Hrs.
1.	UNIT-I Principles of Baking Theory, History, Science & Sanitation Yeast Bread and Rolls	20%	12
2.	UNIT-II Baking and Cake Making Quick Breads Cakes Basic Decorative Items	20%	12
3.	UNIT-III Pastry Dough Fillings Frosting and Toppings Basic Decorative Items	20%	12
4.	UNIT-IV International Bread Making and Breakfast Pasteries Petits Flour & Mini French Pasteries French cake and Tarts Ice Cream & Sorbets Frozen Desserts, Baked Desserts, Plated Desserts	20%	12
5.	UNIT-V Introduction to Wedding & Specialty Cakes Chocolate & Sugar confectionery Chocolate & Sugar Decoration Chocolate and Sugar Sculpture James & Jellies	20%	12
	TOTAL	100	60

Bakery & Patisserie (Practical)

Sr.No.	Course Contents	Weightage	Hrs
1.	Dough, Bread Making, Puff	30%	18
2.	Cake, Muffins , Chocolate & Sugar confectionery	30%	18
3.	Frozen Desserts, Baked Desserts, Plated Desserts, Ice Cream & Sorbets	40%	24
	TOTAL	100	60

TextBooks:

- 1 The Art and Science of Culinary Preparation (A Culinarian's Manual), Jerald W. Chesser, CEC , CCE

ReferenceBooks:

1. Patisserie by Leonard J Hanneman (Amazon.com)
2. Patisserie : Mastering the fundamentals of French Pastry by Christophe Felder, Rizzoli International Publication