# Curriculum for
# Bakery & Pastry
**(Certificate Level - 6 months)**

**Code: VH70S002**

# SCHEME OF STUDIES

**Bakery & Pastry**

| Sr # | Modules | Theory Hours | Practical Hours | Total Hours |
|---|---|---|---|---|
| 1 | **Maintain Hygiene** | 24 | 30 | 54 |
| 2 | **Adopt safety precaution** | 12 | 30 | 42 |
| 3 | **Perform pre-work** | 8 | 30 | 38 |
| 4 | **Introduction to bakery and pastry terminology** | 8 | 7 | 15 |
| 5 | **Introduction to bakery and pastry commodities** | 8 | 20 | 28 |
| 6 | **Introduction to bakery and pastry equipment** | 8 | 25 | 33 |
| 7 | **Bake the bread** | 16 | 100 | 116 |
| 8 | **Prepare cake and cookies** | 12 | 100 | 112 |
| 9 | **Prepare pastry** | 8 | 75 | 83 |
| 10 | **Prepare dessert items** | 8 | 75 | 83 |
| 11 | **Maintain store for finished** | 6 | 25 | 31 |

| | | | | |
|---|---|---|---|---|
| | **products** | | | |
| 12 | **Pest control** | 6 | 25 | 31 |
| 13 | **Communication skills** | 12 | 20 | 32 |
| 14 | **Closing down the bakery section** | 6 | 18 | 24 |
| 15 | **Giving basic first aid and responding to emergencies** | 10 | 16 | 70 |
| 16 | **Development of professionalism** | 8 | - | - |
| **TOTAL HOURS** | | **160** | **640** | **800** |

| | |
|---|---|
| **Name Of Course:** | PASTRY BAKERY BASIC COURSE |
| **Overall Objective Of Course:** | To prepare/ develop the trainee for the necessary knowledge skills required in preparing bakery pastry production |
| **Competencies Gained After Completion Of Course:** | The trainee will be able to work in hotels, restaurants and bakery. Would be able to prepare bakery & pastry items |
| **job opportunities available immediately and in future:** | Good prospects as there is great demand for trained staff in the hospitality industry, locally and internationally |
| **Trainee entry level:** | Minimum Metric |
| **Minimum Qualification Of Trainees:** | He should be a graduate with diploma or degree holder in the discipline of advance Pastry Bakery Course, with 5-7 s industry year experience |

COURSE BREAKDOWN

| | | | |
|---|---|---|---|
| **Duration** | : | **06 months** | **26 weeks 6 days a week** |
| **Kitchen /Class room** | **:** | **20 weeks** | **40 hours per week & 7 hours per day** |
| **Examination** | **:** | **02 weeks** | **hours** |
| **Internship** | **:** | **04 weeks** | **09 hours per day** |
| | | **Total……..** | **800 hours** |

**COURSE CONTENTS/ MODULES**

- Maintain Hygiene (Hygiene and Sanitation)
- Adopt Safety Precautions (Awareness of Health & Safety Measures)
- Perform Pre Work (Cleaning the Pastry/ Bakery Kitchen and Preparing For Work)
- **Introduction to Bakery Terminology**
- **Introduction to Bakery Commodities**
- **Introduction to Bakery Equipment**

Not in DACUM

- Bake the Bread (Preparing Different Types of Bread and Other Yeast Items)
- Prepare Cake and Cookies (Preparing Cakes and Cookies)
- Prepare Pastry (Preparing Sauces, Glazes and Creams for Pastry and Cakes)
- Prepare Desert Items (Preparing Dessert Items)
- Maintain Store for Finished Products
- Pest Control
- Communication Skills
- Closing Down the Bakery Section
- Giving Basic First Aid and Responding to Emergencies

Not in DACUM

- Develop Professionalism

# PASTRY / BAKERY COURSE

## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|

| | | | | |
|---|---|---|---|---|
| **Module 1**<br>Personal hygiene<br>Aims identify the importance of personal hygiene in the work place<br><br>01. explain the standards of personal hygiene required for the bakery staff<br><br>02. benefits of good personal hygiene | 01. care of hand and skins<br>02. care of nose , mouth & ears<br>➢ Regular bath<br>➢ Cuts , boils and septic spots<br>➢ Care of hairs & nails<br>➢ Jewelry.<br>➢ Human body harboring germs<br>➢ Droplet infection and discharges<br>➢ Protective dress code | **10** Hours | 10 Hours | 20 Hours |

**03. PASTRY/BAKERY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title** Maintain Hygiene

**Objective of the Module** To maintain Personal Hygiene in Pastry / Bakery Section

**Duration** ……10…….xy Hours Theory……10…….xy Hours practice …….20…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 01. Clean hand and skins<br>02. Clean nose , mouth & ears<br>➢ Regular bath<br>➢ Cuts , boils and septic spots<br>➢ Clean hairs & nails<br>➢ Jewelry<br>➢ Human body harboring germs<br>➢ Droplet infection and discharges<br>Protective dress code | 01. Able to maintain personal hygiene<br><br>02. recognize the standards of hygiene<br><br>03. the benefits of good personal hygiene | 01. the trainee will acquire knowledge of how to maintain personal hygiene and its standards<br><br>02. Develop the ability to follow hygienic procedure | 20 hours | White board<br>OHP<br>Markers<br>Samples of clean and dirty uniform<br>Text book | Class room |

**ASSESSMENT TEMPLATE**

**Module 1 (name)**

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Personal hygiene | 01 Hour | | 01. identify factors which will help to maintain personal hygiene<br><br>02. name of germs which are found on human body<br><br>03. enlist benefits of good personal hygiene | MCQS for Theory<br><br>Demonstration<br>Oral test | To be considered |

## 5 LISTS OF TOOLS MACHINERY & EQUIPMENTS

| Name of trade | Title pastry bakery course duration 6 months |
|---|---|
| Duration | 6 months |

**Name of item / Equipment / Tools**

| Sr.No. | Name of Item Equipment / Tools | Qty |
|---|---|---|
| 01. | White Board | 01 |
| 02. | Marker | 04 |
| 03. | OHP | 01 |
| 04. | Samples of clean and dirty uniform | 01 |
| 05. | Text book | 01 |

## 6. LIST OF CONSUMABLE SUPPLIES

| Name of trade | Pastry bakery |
|---|---|
| Duration | 06 months |

**Name of consumable supplies**

| Sr.No. | Name of consumable supplies |
|---|---|
| . | Not applicable for this module |
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## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory | Workplace | Time Frame of |
|---|---|---|---|---|

| | | Days/Hours | Days/ Hours | Module |
|---|---|---|---|---|
| **Module 1**<br><br>01.Maintane food hygiene<br><br>**Aim**: To make the trainee understand what is food hygiene?<br><br>02. To identify safe methods of storing , handling + serving food<br><br>03. Able To make them aware of harmful bacteria , its Growth + spread. | 01. Standards of basic food hygiene<br><br>02. Definition of bacteria<br><br>03. Different types of bacteria<br><br>04. bacterial + chemical contamination<br><br>05. Conditions for growth of bacteria<br><br>06. Food storage handling + temperature control.<br><br>07. know about HACCP practices | **14** Hours | 20 hours | 34 Hours |

**<u>03. PASTRY/BAKERY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)</u>**

**Module Title** Maintain Hygiene

**Objective of the Module** To maintain the food hygiene in pastry / bakery section

**Duration** ……14…….xy Hours Theory……20……..xy Hours practice …….34…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 01. Standards of basic food hygiene<br><br>02. Definition of bacteria<br><br>03. Different types of bacteria<br><br>04. bacterial + chemical contamination<br><br>05. Conditions for growth of bacteria<br><br>06. Food storage handling + temperature control. | 01. The trainee will be able to understand the principle of basic food hygiene<br><br>02. Trainee will be aware of bacteria , its types + growth<br><br>03. Safe storage procedure<br><br>04. Keep them self clean. | 01. The trainee will gain the knowledge of food hygiene.<br><br>02. The trainee will be able to work in the kitchen + maintain all food hygiene procedure and produce safe food | 34 hours | White board<br>Markers<br>OHP<br>Transparency<br>Samples of food affected by bacteria<br>Text book | Class room<br>+<br>Pastry bakery kitchen |

**04. ASSESSMENT TEMPLATE**

**Module 1 (name)**

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Food hygiene | 01 Hour Theory test | 1 Hour practical test | 01. enlist principles of basic food hygiene<br><br>02. name the different types of bacteria and its growth<br><br>03. distinguish between bacterial and chemical contamination<br><br>04. demonstrate safe storage procedure | MCQS for Theory<br><br>Demonstration<br>Oral test | To be considered |

## 5 LISTS OF TOOLS MACHINERY & EQUIPMENTS

| **Name of trade** | **Title pastry bakery course duration 6 months** |
|---|---|
| Duration | 6 months |

**Name of item / Equipment / Tools**

| **Sr.No.** | **Name of Item Equipment / Tools** | **Qty** |
|---|---|---|
| 01. | White Board | 01 |
| 02. | Marker | 01 |
| 03. | OHP / Transparency | 03 |
| 04. | Samples of affected food | 03 |
| 05 | Text Book | As required |

## 6. LIST OF CONSUMABLE SUPPLIES

| **Name of trade** | |
|---|---|
| **Duration** | |

**Name of consumable supplies**

| **Sr.No.** | **Name of consumable supplies** |
|---|---|
| . | Not applicable for this module |
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## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|
| **Module 1**<br><br>01.personal safety and health<br><br>02.work place safety<br><br>03. apply safety for tools and equipment<br><br>**Aim:** of this unit is to enable the candidate to develop basic knowledge and understanding of the principal of the health and safety in the work place and their implementation. | 01. Definition of health and safety<br><br>02. Factors to consider and importance of health and safety<br><br>03.Importance and procedure followed for the safe handling of tools and equipment<br><br>04. Spotting of the hazards | 12 Hours | Demonstration 30 Hours | 42 Hours |

**03. PASTRY/BAKERY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title** Adopt Safety Precautions

**Objective of the Module** To help trainee identify importance of health + safety at work place

**Duration** ……12…….xy Hours Theory……30……..xy Hours practice …….42…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 01. Definition of health and safety<br><br>02. Factors to consider and importance of the health and safety<br><br>03.Importance of handling & safety of tools and equipment<br><br>04. Spotting of the potential hazards | 01. The trainee will be able to demonstrate awareness of health and safety practices in the catering and hospitality work place<br><br>02. Identify hazards and accident at work place<br><br>03. Follow health and safety procedure | 01. The candidate will develop the knowledge of the importance of health & safety at work place<br><br>02. Will be able to identify hazards at work area<br><br>03 Will be able to safely perform tasks and duties | 06 hours | White board<br>Markers<br>Text books<br>Environment<br>Kitchen<br>Kitchen equipment<br>OHP<br>Transparency | Class room<br>+<br>Pastry bakery kitchen |

**04. ASSESSMENT TEMPLATE**

**Module 1 (name)**

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Awareness of health and safety measure | 1 Hour theory paper | 1 Hour practical test | 01. define healthy safety at work place<br><br>02. display skills of safely handling tools and other equipment<br><br>03. demonstrate spotting of hazard | MCQS for Theory<br>Practical Demonstration<br>Oral test | To be considered |

**5 LISTS OF TOOLS MACHINERY & EQUIPMENTS**

| **Name of trade** | **Title pastry bakery course duration 6 months** |
|---|---|
| Duration | 6 months |

**Name of item / Equipment / Tools**

| **Sr.No.** | **Name of Item Equipment / Tools** | **Qty** |
|---|---|---|
| 01. | White Board | 01 |
| 02. | Marker | 02 |
| 03. | Text book | 01 |
| 04. | kitchen equipments | All related available |
| 05. | Kitchen environment | |
| 06 | Text Book | |

## 6. **LIST OF CONSUMABLE SUPPLIES**

| **Name of trade** | **Pastry bakery** |
|---|---|
| **Duration** | 06 months |

**Name of consumable supplies**

| **Sr.No.** | **Name of consumable supplies** |
|---|---|
| . | Not applicable for this module |
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**03. BAKERY / PASTRY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title** Perform Pre Work

**Objective of the Module** Describe the correct methods of cleaning the various pastry kitchen equipment and area

**Duration** ……8…….xy Hours Theory……30……..xy Hours practice……38……..xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 01. Importance of clean kitchen<br><br>02. The use of equipments<br><br>03. The types of machines their cleaning<br><br>04 .Rules of hygiene | 1. Able to maintain the pastry/ bakery, kitchen hygienically<br><br>02. Trainee will follow correct cleaning procedures according to standards<br><br>3. Set the kitchen for work | 1. The trainee will gain the knowledge of kitchen cleanliness<br><br>2. The trainee will be able to follow correct procedures of cleaning equipment<br><br>3. The trainee will be able to set his work place | 08 Hours theory/ demonstration 38 Hours | 1.Our head projector<br><br>2. Transparencies<br><br>3. White board<br><br>4. Markers<br><br>5. Kitchen equipment<br><br>6. Cleaning detergents & tools | Pastry/ bakery kitchen<br><br>Class room |

## 04. ASSESSMENT TEMPLATE

### Module 1 (name)

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Maintenance of Bakery/ Pastry kitchen | 01 Hour Theory | 1 Hour practical test | 01. interpret importance of cleaning kitchen<br><br>02. Demonstrate the use of kitchen equipment<br><br>03. Demonstrate the cleaning of machines<br><br>04. select the detergents and other cleaning tools | MCQs paper practical test<br>Oral test | To be considered |

## 5 LISTS OF TOOLS MACHINERY & EQUIPMENTS

| **Name of trade** | **Title pastry bakery course duration 6 months** |
|---|---|
| Duration | 6 months |

**Name of item / Equipment / Tools**

| **Sr.No.** | **Name of Item Equipment / Tools** | **Qty** |
|---|---|---|
| 01. | Duster, maps, buckets and brooms | 4 |
| 02. | Brush, other tools | As required |
| 03. | Kitchen equipment (manual + electrical) cleaning machines | All related available |
| 04. | Detergents | As required |
| 05 | Text Books | As required |

## 6. LIST OF CONSUMABLE SUPPLIES

| **Name of trade** | **Pastry / bakery** |
|---|---|
| **Duration** | 06 months |

**Name of consumable supplies**

| **Sr.No.** | **Name of consumable supplies** |
|---|---|
| . | Not applicable for this module |
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## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|
| **Module 1**<br>Bakery/ Pastry terminology<br><br>**Aim**:<br>It aims to make the candidate aware of the terms used in the Bakery with their correct pronunciation | 01. Introduction to pastry / bakery terminology<br><br>02. Translation of English to Urdu<br><br>03. Correct use of terminology while preparing bakery products | 8 Hours | 7Hours | 15 Hours |

**03. BAKERY / PASTRY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title** Bakery / Pastry Terminology

**Objective of the Module** To make the trainee aware of the bakery / pastry terminology.

**Duration** ……08…….xy Hours Theory……07……..xy Hours practice……15……..xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 01. Introduction to pastry / bakery terminology<br><br>02. Translation of English to Urdu<br><br>03. Correct use of terminology while preparing bakery products | 1. trainee will be able to understand the terminology used in the bakery & pastry<br><br>02. Apply correct bakery & pastry terms while preparing bakery items<br><br>03. Translate English terms in to Urdu | 1. The trainee will gain the knowledge of English terminology used in the bakery pastry section.<br><br>2. The trainee will be able to use the terms in the bakery section as well as in bakery pastry shop | 15 Hours | List of terms hand out<br>White board<br>Markers<br>Text books | Class room |

## 04. ASSESSMENT TEMPLATE

### Module 1 (name)

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Bakery/ Pastry terminology | Theory test paper<br>01 Hour | | 01. identify the terminology used in the bakery / pastry<br><br>02. select correct terms while preparing bakery products<br><br>03. translate Urdu terms into English language | MCQs for theory test<br><br>Oral test | To be considered |

## 5 LISTS OF TOOLS MACHINERY & EQUIPMENTS

| **Name of trade** | **Title pastry bakery course duration 6 months** |
|---|---|
| Duration | 6 months |

**Name of item / Equipment / Tools**

| **Sr.No.** | **Name of Item Equipment / Tools** | **Qty** |
|---|---|---|
| 01. | White board | 01 |
| 02. | Marker | 02 |
| 03. | Terminology hand out | According to number of students |
| 04. | Text book | 01 |

## 6. LIST OF CONSUMABLE SUPPLIES

| **Name of trade** | |
|---|---|
| **Duration** | |

**Name of consumable supplies**

| **Sr.No.** | **Name of consumable supplies** |
|---|---|
| . | Not applicable for this module |
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**2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)**

| Module Title & Aim | Learning Unit | Workplace Days / Hours | Theory Days/Hours | Time Frame of Module |
|---|---|---|---|---|
| **Module 1.** Bakery/ Pastry Commodities<br><br>**01. Aim** to introduce the trainee various ingredients used in the preparation of bakery / pastry products.<br><br>**2.** storage uses and buying qualities of various food products used in the bakery/ pastry section | **01.** Introduction of local and imported food product.<br><br>**02.** Identification of fruits, herbs & vegetables in the bakery section<br><br>**03.** Introduction to other basic commodities their buying uses and storage. | 8 hours | 20 hours | 28 Hours |

**03. (TRADE NAME) CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title** Introduction to Bakery Commodities

**Objective of the module:** To make the students aware of basic commodities, their uses, buying qualities and storage.

Duration…….**08 …….**xy Hours Theory…… 20……..xy Hours practice …….28…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 01. introduction of local and imported food products<br><br>02. Identification of fruits, herbs & vegetables in the bakery and pastry section.<br><br>03. introduction to other basic commodities their buying, uses & storage | 01. Able to understand and recognize the bakery & pastry commodities<br><br>02.to know the suitable combination of the various products, its flavor and taste.<br><br>03. To understand the correct storage & temperature for various bakery items.<br><br>04. uses and buying quality of food products | 01. the trainee will acquire the knowledge of commodities used in the bakery pastry section<br><br>02. Able to recognize food items their uses buying qualities + storage of finished products. | 28 Hours | White board ,<br>Marker<br>Variety of commodities used in the kitchen<br>Text books | Class room<br>+<br>kitchen |

## 4. Assessment Template

### Module 1 (name)

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Bakery /pastry Commodities | 1 Hour Theory test | 1 Hour Practical Test | 0**1.** differentiate between local & imported products<br><br>02. identify the fruits, herbs and vegetables used in the bakery pastry section<br><br>03. Demonstrate the buying uses and storage of basic commodities | MCQS for Theory<br><br>Practical<br>Oral test | To be considered |

## 5 LISTS OF TOOLS MACHINERY & EQUIPMENTS

| **Name of trade** | **Title pastry bakery course duration 6 months** |
|---|---|
| **Duration** | 6 months |

**Name of item / Equipment / Tools**

| **Sr.No.** | **Name of Item Equipment / Tools** | **Qty** |
|---|---|---|
| 01. | White board | 01 |
| 02. | Marker | 02 |
| 03. | Variety of commodities used | Assorted commodities |
| 04. | Text Book | 01 |

## 6. LIST OF CONSUMABLE SUPPLIES

| **Name of trade** | |
|---|---|
| **Duration** | |

**Name of consumable supplies**

| **Sr.No.** | **Name of consumable supplies** |
|---|---|
| 01. | All necessary commodities used in the bakery pastry section |
| 02. | |
| 03. | |
| 04. | |
| 05. | |

## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Workplace Days / Hours | Theory Days/Hours | Time Frame of Module |
|---|---|---|---|---|
| **Module 1.**<br>Introduction to Bakery/ Pastry Equipments<br><br>**01. Aim** of this unit is enable the trainee to develop knowledge & skills of a range of equipment.<br><br>**2.** Able to start correct & safe use of Bakery & Pastry equipment | **01.** selection of equipment & other utensils<br><br>02. use of equipment utensils<br><br>03. associated potential hazards<br><br>04.cleaning of equipments & storage | Demonstration of Cleaning 25 hours | Theory 8 hours | 33 Hours |

**03. BAKERY + PASTRY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title**: Introduction To Bakery Equipment

**Objective of the Module**: To ensure that the trainee select appropriate equipment for the preparation of bakery items & follow the cleaning procedure.

**Duration** …….08…….xy Hours Theory……25……..xy Hours practice ……33…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 01.Selection of equipment both large and small<br><br>02. correct use of equipment and utensils<br><br>03. associated potential hazards<br><br>04. cleaning of equipment & its storage | 01. Able to use the large & small equipment and utensils<br><br>02. to select the appropriate equipment utensils for various purpose<br><br>03. clean hygienically all used equipment | 01. **A**ble to develop good knowledge of various equipment & its uses.<br><br>02. Able to handle and operate electrical and manual machines<br><br>03. recognizing potential hazards<br><br>04. To follow correct cleaning procedure. | 33 hours | Kitchen equipment<br>Duster<br>Brushes<br>Sponge<br>Text books<br>List of kitchen equipment<br>Detergent | **C**lass room<br>+<br>Kitchen |

## 4. ASSESSMENT TEMPLATE

**Module 1 (name)**

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Introduction to Bakery /pastry Equipments | 2 Hours | 2 Hours | 01. select equipment large & small for purpose of use<br><br>02. Demonstrate correct use of equipment<br><br>03. Demonstrate cleaning procedures<br><br>04. Recognize potential hazards | MCQS for Theory<br><br>Practical Demonstration<br>Oral test | To be considered |

## 5 Lists Of Tools Machinery & Equipments

| Name of trade | Title pastry bakery course duration 6 months |
|---|---|
| Duration | 6 months |

**Name of item / Equipment / Tools**

| Sr.No. | Name of Item Equipment / Tools | Qty |
|---|---|---|
| 01. | White board/ Marker | 01+2 |
| 02. | Duster , brushes , sponge & detergent | 20 each |
| 03. | Kitchen equipments | Assorted |
| 04. | Text Books | |

## 6. LIST OF CONSUMABLE SUPPLIES

| Name of trade | Not applicable in this use |
|---|---|
| Duration | |

## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|
| Module 1<br>01 Prepare loaf bread<br>• Prepare French bread<br>• Prepare raisin bread<br>• Prepare bread roll<br>• Prepare dinner roll<br>• Prepare bun<br><br>**Aim**<br>01. To train the trainees in the production of different types of bread.<br><br>02. The use of yeast in the making of bread & other items | 01. Basic methods of production of a range of bread and rolls<br><br>2. Explanation of different types of bread & their uses<br><br>03. The use and action of yeast in the preparation of bread and other items<br><br>04. Importance of time & temperature in baking | 16 Hour | 100 Hours | 116 Hours |

**03. BAKERY / PASTRY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title** Bake the Bread

**Objective of the Module** To make the students aware of making bread+ other yeast items professionally

**Duration** …….16 …….xy Hours Theory…… 100……..xy Hours practice …….116…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 1. Principles + method of production of a range of bread+ rolls<br>2. Explanation of different types of bread+ its uses<br>3. The use and action of yeast in the preparation of bread+ other items<br>4. Importance of time and temperature in bakery & pastry | • Able to prepare bread & other bakery items<br>• List the stages of production i.e.<br>• Dough making<br>• 1st Proofing<br>• Kneading<br>• Proven<br>• Molding<br>• 2nd Proofing<br>• Baking | 01. Able to gain knowledge in the selection of equipment<br><br>02. Understand bakery terms & types of flour<br><br>03. Able to make bread & other yeast items. | 116 Hours | White board ,<br>Marker<br>O.H.P<br>Dough mixer other & commodities<br>Text book<br>Oven<br>Recipes | Bakery Kitchen |

## 4. ASSESSMENT TEMPLATE

**Module 1 (name)**

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Bread other yeast products | 1 Hour Theory paper | 3 Hour's Practical | 01. Demonstrate the selection of raw materials for the production of different types of bread<br><br>02. Demonstrate skill in mixing & kneading method<br><br>03. Selection of correct temperature & time<br><br>04. Interpret the action of yeast<br><br>05. Explain the types of bread and their uses<br><br>06. Prepare each type of bread | MCQ's for theory<br><br>Practical test<br>Oral test | To be considered |

## 5 LISTS OF TOOLS MACHINERY & EQUIPMENTS

| | |
|---|---|
| Name of trade | Title pastry bakery course duration 6 months |
| Duration | 6 months |

**Name of item / Equipment / Tools**

| Sr.No. | Name of Item Equipment / Tools | Qty |
|---|---|---|
| 01. | White Board/ marker | 01 |
| 02. | Dough mixer, Oven, Baking trays | 01 each |
| 03. | O.H.P | 01 |
| 04. | Small+ large equipment | According to requirement |
| 05. | Other small utensils + equipment | 01 |
| 06 | Text Books | As required |

## 6. LIST OF CONSUMABLE SUPPLIES

| | |
|---|---|
| Name of trade | Bakery pasting |
| Duration | 6 months |

**Name of consumable supplies**

| Sr.No. | For 20 students |
|---|---|
| 01. | Flour /5Kg Oil/ 1 Kg |
| 02. | Yeast/ 1 tin Egg /1 dozen |
| 03. | Salt /250gms raisins /200gms |
| 04. | Sugar/ 1 Kg other commodities as required |
| 05. | Butter/ 1 Kg |

## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|
| Module 1<br>01 Preparation of Cakes<br>02 Prepare Dry Cake<br>03 Prepare cream Cake<br>04 Prepare jam cake<br>05 Prepare chocolate cake<br>06 Prepare fresh fruit cake<br>07 Prepare Muffin<br>08 Prepare Sponge cake<br>09 Prepare Butter cake<br><br>**Aim**<br>01. Enable the trainees to prepare basic sponge for different types of cakes<br>02. Preparation of verities of filling used in the cakes<br>03. Decoration and presentation of cakes | 01. Introduce the method of producing basic sponge for cakes<br>02. List the range of products to be made from the basic sponge<br>03. Preparation of different types of fillings used in making cakes<br>04. Decoration and presentation of cakes | 4 Hour | 25 Hours | 75 Hours |

## 03. BAKERY / PASTRY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)

**Module Title** Preparation of Cakes

**Objective of the Module** To develop skills in preparing different types of cakes and their fillings

**Duration** …….08 …….xy Hours Theory…… 75……..xy Hours practice ……83…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 01. Introduce the method of producing basic sponge for cakes<br>02. List the range of products to be made from the basic sponge<br>03. Preparation of different types of fillings used in making cakes<br>04. Decoration and presentation of cakes | • Able to produce cakes with various methods<br>• Recognize the ingredients used for various cakes<br>• Recognize the sequence of work<br>• Observe key points in obtaining quality products | 01. Able to gain knowledge of different types of flour and other ingredients used in producing cakes<br>02. Able to produce variety of cakes | 83 Hours | White board , Marker<br>O.H.P<br>Oven<br>Transparencies<br>Commodities<br>Recipes<br>Text Book<br>Other large and small utensils | Class room<br><br>Bakery & Pastry Kitchen |

## 4. ASSESSMENT TEMPLATE

**Module 1 (name)**

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Assorted Cakes | 1 Hour Theory paper | 3 Hour's Practical | 01. Identify equipment used in the production of cakes<br>02. Select raw material<br>03. Demonstrate the preparation of cakes<br>04. Demonstrate the decoration and presentation of cakes<br>05. Explain the importance of quantities, sequencing, timing, temperature and texture of the quality product | MCQ's for theory<br><br>Practical test<br>Oral test | To be considered |

## 5 LISTS OF TOOLS MACHINERY & EQUIPMENTS

| | |
|---|---|
| Name of trade | Title pastry bakery course duration 6 months |
| Duration | 6 months |

**Name of item / Equipment / Tools**

| Sr.No. | Name of Item Equipment / Tools | Qty |
|---|---|---|
| 01. | White Board/ marker | 1 |
| 02. | Dough mixer, Oven, Baking trays | 1 |
| 03. | O.H.P | 1 |
| 04. | Nozel, baking tray, piping bag | 20 each |
| 05. | Small + large equipment, utensils | 20 each |
| 06 | Text Books | 20 each |

## 6. LIST OF CONSUMABLE SUPPLIES

| | |
|---|---|
| Name of trade | Bakery pasting |
| Duration | 6 months |

**Name of consumable supplies**

| Sr.No. | |
|---|---|
| 01. | Flour 5 Kg |
| 02. | Fresh Cream 2 Kg |
| 03. | Butter 1 Kg |
| 04. | Jam 2 Bottles |
| 05. | Tined, Fresh Fruit Dry Fruit & Other necessary commodities as per requirement |

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|
| **Aim: to** train the trainee in the preparation of the short paste & choux paste bakery products<br><br>To explain the sequence of work method and key points in obtaining quality product.<br><br>Module 1<br>1. Preparing cookies<br>2. Preparing Éclairs<br>3. Preparing tarts | 1. Introduce the methods of production of short paste<br>2. Introduce method of production of choux paste<br>3. Explain the importance of quantities sequencing timing, texture and consistency of the product<br>4. Explain the key points in obtaining quality products<br>5. Inform about the rules, presentation & equipment used in the above production | 4 Hours | 25 Hours | 29 Hours |

**2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)**

| | | | | |
|---|---|---|---|---|
| | | | | |

**03. BAKERY / PASTRY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title** Prepare Cake and Cookies

**Objective of the Module** To Develop Knowledge + Skills Of Preparing Short Paste And Choux Paste Items

**Duration** ……04…….xy Hours Theory……25…….xy Hours practice …….29…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|

| | | | | | |
|---|---|---|---|---|---|
| 01. Introduce the method of production of short paste<br><br>02. Introduce the method of production of choux paste<br><br>03. Explain the importance of taste, aroma, consistency, presentation & flavor of the product<br><br>04 Explain the key points in obtaining quality products<br><br>05. Inform about the rules, presentation & equipment used in the above production | 01. Able to produce short paste and choux paste<br><br>02. recognize the sequence of work<br><br>03. aware of key points in obtaining quality products | 01. Gain the knowledge of rules of quality products<br><br>02. Able to produce short paste and choux paste products<br><br>03. follow the recipes | 29 Hours | Text book<br>White board<br>Marker<br>Necessary equipment<br>Oven<br>OHP<br>Commodities<br>Recipes | Class room<br>+<br>Kitchen |

## 4. ASSESSMENT TEMPLATE

**Module 1 (name)**

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|

| | | | | | |
|---|---|---|---|---|---|
| Cookies and éclairs<br>Tarts | 1 Hour theory test | 09 Hours | 01. Identify the equipment used in the production of said items<br><br>02. Identify the raw material<br><br>03. Demonstrate the preparation of choux paste<br><br>04. Prepare items from the above paste<br><br>05. Explain the importance of aroma, flavor, consistency, presentation & taste | MCQ`s for theory practical test | To be considered |

**5 LISTS OF TOOLS MACHINERY & EQUIPMENTS**

| | |
|---|---|
| **Name of trade** | Title pastry bakery course duration 6 months |

| | |
|---|---|
| **Duration** | 6 months |

Name of item / Equipment / Tools

| Sr.No. | Name of Item Equipment / Tools | Qty |
|---|---|---|
| 01. | White Board/ marker | 1 |
| 02. | Text book | 1 |
| 03. | O.H.P | 1 |
| 04. | Nozel , cookies cutter , baking tray, piping bag | 20 each |
| 05. | Small+ large equipment , utensils | 20 each |
| 06 | Oven & other equipment | 2 ovens |
| 07 | Text Book | As required |

## 6. LIST OF CONSUMABLE SUPPLIES

| | |
|---|---|
| Name of trade | Pastry/ Bakery |
| Duration | 6 months |

Name of consumable supplies

| Sr.No. | Name of consumable supplies |
|---|---|
| 01. | Flour / 5 Kg |
| 02. | Fresh Cream / 2 Kg |
| 03. | Butter / 1Kg |
| 04. | Jam / 2 bottles |
| 05. | Tined , Fresh fruit, Dry fruit & other necessary commodities as per requirement |

## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|

| | | | | |
|---|---|---|---|---|
| **Module 1**<br><br>**01.**Prepare doughnut<br><br>**02.**Prepare puff paste<br><br>**Aim**: The aim of this unit is to enable the trainees to describe the methods of making the above items & practically produce them | **01**.Use of yeast<br><br>**02**. Preparation methods taste, aroma, flavor, presentation and texture in the making of doughnut.<br><br>**03**.related recipes<br><br>**04**.grades of flour<br><br>**05**.basic hygiene<br><br>**06.** working temperature & time | 3 Hours | 12 Hours | 15 Hours |

**03. BAKERY / PASTRY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title** Continuation of The Module Bake the Bread

**Objective of the module** Enable the Trainees To Produce Yeast Based Items

**Duration** ……. **…….**xy Hours Theory…… ……..xy Hours practice …… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 01. use of yeast<br><br>02. preparation methods aroma, taste, presentation, flavor and texture in the making of the mentioned items<br><br>03. related recipes<br><br>04. grades of flour<br><br>05. basic hygiene<br><br>06. working temperature & time | 01. Able to prepare the doughnuts.<br><br>02. Able to prepare puff paste and other items made from the puff dough | 0.1 Gain the knowledge of equipment used in the production of these items and the commodities used.<br><br>02. Able to produce, present item made from these basic paste. | | White board ,<br>Marker<br>Dough mixing machine<br>OHP commodities oven<br>Recipe other small & large utensils. | Class room<br>+<br>kitchen |

## 4. ASSESSMENT TEMPLATE

**Module 1 (name)**

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Yeast based items | 1 Hour Theory test | 1 Hour Practical Test | 01. Interpret the use of Yeast<br><br>02. Differentiate between different grades of flour.<br><br>03. Demonstrate skills in making buns & doughnuts<br><br>04. Preparation of Puff paste | MCQS for Theory<br><br>Practical test | To be considered |

**5 LISTS OF TOOLS MACHINERY & EQUIPMENTS**

| Name of trade | Title pastry bakery course duration 6 months |
|---|---|

| | |
|---|---|
| Duration | 6 months |

**Name of item / Equipment / Tools**

| Sr.No. | Name of Item Equipment / Tools | Qty |
|---|---|---|
| 01. | Oven | 2 |
| 02. | Dough mixer | 1 |
| 03. | Baking trays | 10 |
| 04. | Small large utensils | As required |
| 05. | Working tables | 2 |

## 6. LIST OF CONSUMABLE SUPPLIES

| Name of trade | Bakery pasting |
|---|---|
| Duration | 6 months |

**Name of consumable supplies**

| Sr.No. | Name of consumable supplies |
|---|---|
| 01. | Flour 5 Kg yeast 1tin |
| 02. | Eggs 2 dozen |
| 03. | Oil 1 Kg |
| 04. | Butter 1 Kg |
| 05. | Chocolate 1 kg |

## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|
| Module 1<br>4. Pastry sponge<br>5. Sauces<br>6. Glazes<br>7. Creams<br><br>**Aim:**<br>Able to prepare different types of filling & topping bases of the cake and pastries | 01. Preparation of Sponge<br><br>02.Preparation of sauces, glazes and creams<br><br>03. Decoration of finished pastry<br><br>04. Selection of fresh and dry fruit for pastries<br><br>05.Explain the importance of hygiene in bakery | 08 Hours | 75Hours | 83 Hours |

**03. BAKERY / PASTRY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title** Prepare Pastry

**Objective of the module** To train the trainees in the method of production for a range of Sauces, glazes+ cream

**Duration** ……08…….xy Hours Theory……75……..xy Hours practice …….83…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 1. Preparation of Sponge<br>2. Preparation of Sauces, glazes and cream used as filling & layering for pastries<br>3. Decoration of finished pastry<br>4. Selection of fresh and dry fruits for pastries<br>5. Explain importance of hygiene in bakery | 1. Able to prepare various cream and their storage and uses<br>2. Able to prepare filling for pastries & cakes<br>3. Able to prepare glazes+ sauces for various items | 1. To develop knowledge of hygiene in the working area | 83 Hours | Text book<br>White board<br>O.H.P<br>Necessary commodities<br>Small + large equipment<br>Mixing machine<br>Oven<br>Recipes | Class room+ Kitchen |

## 4. ASSESSMENT TEMPLATE

**Module 1 (name)**

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| **Creams**<br>**Glazes**<br>**Sauces** | **1 Hour theory test** | **03 Hours practical test** | **01.**Name of the tools used in preparing creams, glazes and sauces<br><br>02. Selecting of the raw materials<br><br>03. Demonstrate the procedure of preparing various creams sauces and glazes<br><br>04. Interpret the importance of hygiene at work place | **MCQ`s for theory**<br>**practical test** | To be considered |

**5 LISTS OF TOOLS MACHINERY & EQUIPMENTS**

| | |
|---|---|
| **Name of trade** | Title pastry bakery course duration 6 months |
| **Duration** | 6 months |

**Name of item / Equipment / Tools**

| Sr.No. | Name of Item Equipment / Tools | Qty |
|---|---|---|
| 01. | White Board/ marker | 1 |
| 02. | Text book | 1 |
| 03. | O.H.P | 1 |
| 04. | Necessary commodities | As per requirement |
| 05. | Small+ large equipment | |
| 06 | Oven+ mixing machine | |

## 6. LIST OF CONSUMABLE SUPPLIES

| | |
|---|---|
| Name of trade | **Bakery /pastry** |
| Duration | **6 months** |

**Name of consumable supplies**

| Sr.No. | Name of consumable supplies |
|---|---|
| 01. | Fresh cream / 2 Kg |
| 02. | Jam , tinned , fresh fruit/ 4 Tins each |
| 03. | Com flour / 4 Packets |
| 04. | Flour / 2 kg |
| 05. | Galantine / 2Packets |
| 06 | Chocolate and other necessary commodities as per requirement |

## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|
| **Module 1**<br>**01** preparation of mousse<br><br>**02.**Preparation of ice cream<br><br>**03.**Preparation of Fruit salad<br><br>04. Preparation of egg based puddings<br><br>05. Preparation of pie.<br><br>**Aim**: Able to learn the production of various desserts & their derivatives for lunch & dinner menus | **01.** To explain the methods of production<br><br>**02.** To explain the ingredients and their purpose in the finished products<br>**03.** Discuss the recipes & variation<br>**04.** Discuss presentation & service of finished products<br>**05.** Knowledge of temperature & time<br>**06.** Selection of fruit for fruit salads<br>**07.** Storage of the finished products<br>**08.** Explain the action of gelatin | **8** Hours | 75 Hours | **83** Hours |

## 03. TRADE NAME CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)

**Module Title** Prepare Dessert Items

**Objective of the Module** To make the methods of production of egg and milk based desserts + mousse

**Duration** …….8…….xy Hours Theory……75…..xy Hours practice …83…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 01 To explain the methods of production<br><br>02 To explain the ingredients their purpose in the finished products<br><br>03 Discus recipes & variation<br><br>04 Discus presentation & service of finished products<br><br>05 The control of temperature and time<br><br>06 Selection of fruit for fruit salad<br><br>07 Storage of the finished products | 01. Able to prepare and produce milk & egg based products<br><br>02. Able to understand recipes + variation<br><br>03. the trainee will be aware of temperature and storage of finished Products<br><br>04. service & presentation of desserts | 01. Trainee will develop knowledge of hygiene temperature control and storage points of finished products.<br><br>02. Able to prepare & procedure various desserts , mousse and pies | 83 hours | Text books<br>White board ,<br>Marker<br>OHP<br>Transparency<br>Necessary commodities equipment for demonstration.<br>Small large, utensils<br>Oven + mixing machine<br>Recipes | Class room and Pastry/ Bakery kitchen |

## 4. ASSESSMENT TEMPLATE

**Module 1 (name)**

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Preparation egg & milk based desserts & mosses | 1 hour theory paper | 3 hour practical | 01. enlist different tools and equipments used for preparation<br><br>02. demonstrate the preparation of all the items mentioned in the module<br><br>03. select appropriate raw material for all products<br><br>04. demonstrate the storage of finished products<br><br>05. interpret the action of gelatin | MCQS Theory<br><br>Practical test<br>Oral test | To be considered |

## 5 LISTS OF TOOLS MACHINERY & EQUIPMENTS

| **Name of trade** | **Title pastry bakery course duration 6 months** |
|---|---|
| Duration | 6 months |

**Name of item / Equipment / Tools**

| SR.No. | Name of Item Equipment / Tools | Qty |
|---|---|---|
| 01. | White Board, Marker | 01 |
| 02. | OHP | 01 |
| 03. | Oven , moulds mixing machine | 02 each |
| 04. | Small large equipments utensils | As required |
| 05. | Necessary commodities | As per requirement |
| 06 | Text Books | As required |

## 6. LIST OF CONSUMABLE SUPPLIES

| **Name of trade** | **Pastry / bakery** |
|---|---|
| Duration | 6 months |

**Name of consumable supplies**

| Sr.No. | Name of consumable supplies |
|---|---|
| 01. | Milk / 4kg + eggs/2 dozen |
| 02. | Sugar /2kg |
| 03. | Cream 2kg |
| 04. | Fruit assorted , Lemon ½ kg |
| 05. | Gelatin /1Tin , flour /1kg , butter /1kg |

## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|
| **Module 1**<br>**01**. Maintain store for finished products.<br><br>**03.**<br>**Aim**: To make the trainee aware of store procedure and temperature to keep the food safe from spoilage and contamination | **01.**importance of storing food<br><br>02. types of storage<br><br>03. maintenance of temperature<br><br>04. packing of products<br><br>05. manufacturing and expiry date<br><br>06. stock taking | Theory 6 Hours | Demonstration<br>25 hours | **31** Hours |

**03. BAKERY / PASTRY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

Module title Maintain Store for Finished Products

Objective of the module To Make the Trainee Aware of Storing Products

Duration…….**06 …….**xy Hours Theory…… 25……..xy Hours practice …….31…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| **01.**importance of storing food<br><br>02. Types of storage<br><br>03. maintenance of temperature<br><br>04. packing of products<br><br>05. manufacturing and expiry date<br><br>06. stock taking | 01. Able to demonstrate correct procedure for dry storage of food items<br><br>02. Store correctly cooked food items<br><br>03. use of freezer & refrigerator | 01. The trainee will gain knowledge of food hygiene and correct storage procedure of bakery finished items.<br><br>02. Able to perform duties efficiently at work place by implementing correct storage procedure | 31 | White board ,<br>Marker<br>OHP<br>Transparency<br>Necessary commodities equipment for demonstration purposes<br>Text book | Class room<br>+<br>kitchen |

## 4. ASSESSMENT TEMPLATE

**Module 1 (name)**

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Storage of Food Products | 1 hour theory test | 1 hour practical test | 01. Enlist storage equipment<br><br>02. Demonstrate the required storage Temperature for different items<br><br>03. Demonstrate skills in packing products<br><br>04. Demonstrate procedure of stock Taking | MCQS Theory<br><br>Practice test<br>Oral test | To be considered |

## 5 LISTS OF TOOLS MACHINERY & EQUIPMENTS

| **Name of trade** | **Title pastry bakery course duration 6 months** |
|---|---|
| Duration | 6 months |

**Name of item / Equipment / Tools**

| **Sr.No.** | **Name of Item Equipment / Tools** | **Qty** |
|---|---|---|
| 01. | White Board, Marker | 01 |
| 02. | Freezer, Refrigerator | 01 each |
| 03. | OHP | 01 |
| 04. | Packing material | As per requirement |
| 05. | Other required material | As per requirement |
| 06 | Text Books | As required |

## 6. LIST OF CONSUMABLE SUPPLIES

| **Name of trade** | |
|---|---|
| Duration | |

**Name of consumable supplies**

| **Sr.No.** | **Name of consumable supplies** |
|---|---|
| 01. | Necessary commodities |
| 02. | |
| 03. | |
| 04. | |
| 05. | |

## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|
| **Module 1**<br>Pest Control<br><br>**Aim**:<br>1.To introduce the trainee the importance of clean & pest free bakery & Pastry kitchen<br><br>**2**. Procedure of elimination of pest | 1. Different types of pest<br>2 .Signs of infestation<br>3 .Reasons of keeping pest out of kitchen<br>4 .Preventive action<br>5. Elimination | 6 Hours | 25Hours | 31 Hours |

**03. BAKERY / PASTRY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title** Pest control

**Objective of the Module** To make the trainees aware of pest elimination from the Bakery kitchen

**Duration** ……6……..xy Hours Theory……25……..xy Hours practice …….31…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|

| | | | | | |
|---|---|---|---|---|---|
| 1 Different types of pest<br><br>2 Signs of infestation<br><br>3 Reasons of keeping pest out of kitchen<br><br>4 Preventive action<br><br>5. Elimination | 1. Able to maintain pest free kitchen<br><br>2. Practice of elimination procedures | 1.The trainee will develop knowledge of hygiene & sanitation, pest control<br><br>2. Able to keep the kitchen free from pest | 31 Hours | . White board<br>. Marker<br>. Samples of pest control equipment<br>. text book | Class room+ Kitchen |

## 04. ASSESSMENT TEMPLATE

### Module 1 (name)

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Pest control | 01 Hour test | 1 Hour practical demonstration | 01. Name different of pest<br><br>02. Recognize signs of infestation<br><br>03. Demonstrate preventive actions<br><br>04. Demonstrate elimination system | MCQs paper theory practical test<br><br>Oral Test Demonstration | To be considered |

## 5 Lists Of Tools Machinery & Equipments

| Name of trade | Title pastry bakery course duration 6 months |
|---|---|
| Duration | 6 months |

**Name of item / Equipment / Tools**

| Sr.No. | Name of Item Equipment / Tools | Qty |
|---|---|---|
| 01. | White board | 01 |
| 02. | Marker | 02 |
| 03. | Sample of pest control equipment | 01 Each |
| 04. | Text book | 01 |
| 05. | Insecticides rat poison | As per requirement |

## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|
| **Module 1**<br>Communication Skills<br><br>**Aim:** To make the trainee understand the importance of good communication skills, which in turn will lead to successful relationship with in the department & other staff | 01. Methods of communication<br>• Oral<br>• Written<br>• Non verbal<br>02. Barriers to communication<br>03. Use of language<br>04. Attitude<br>05. Body language | 12 Hours | 20 Hours | 32 Hours |

**03. PASTRY/BAKERY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title** Communication Skills

**Objective of the Module** To make the students aware of the different methods of communication + its barriers

**Duration** ……12…….xy Hours Theory……20…….xy Hours practice….32…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 01. Methods of communication<br>• Oral<br>• Written<br>• Non verbal<br>02. Barriers to communication<br>03. Use of language<br>04. Attitude<br>05. Body language | 01. The trainee will be able to identify key factors in developing communication skills<br><br>02. Recognize and explain the barriers to effective communication | 01. He will develop the knowledge of effective communication<br><br>02. He will be able to effectively communicate with other staff members customers. | 32 Hours | White board<br>Markers<br>OHP<br>Text book<br>Transparencies | Class room |

## 04. ASSESSMENT TEMPLATE

### Module 1 (name)

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Communication skills | 01 Hour theory test | | 01. Demonstrate different method of communication<br><br>02. Explain the barriers<br><br>03. Explain the importance of language, attitude and body language | MCQS for Theory Paper<br>Oral Test | To be considered |

## 5 Lists Of Tools Machinery & Equipments

| Name of trade | Title pastry bakery course duration 6 months |
|---|---|
| Duration | 6 months |

**Name of item / Equipment / Tools**

| Sr.No. | Name of Item Equipment / Tools | Qty |
|---|---|---|
| 01. | White Board/ Marker | 01 |
| 02. | OHP | 01 |
| 03. | Transparency | 04 |
| 04. | Text books | 01 |

## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|
| **Module 1**<br>Closing down the bakery section/ kitchen<br><br>**Aim:** To train the trainee to perform the closing down procedures of the bakery kitchen | 01 identify the procedure to close the kitchen<br><br>02. State the need for safe practices when closing the kitchen<br><br>03. Understand the need for security when closing the kitchen<br><br>04. Areas to be covered<br>• Office<br>• Kitchen<br>• Stores<br>• Gas / Electricity<br>• Hygiene<br>• Freezer / Fridge | 06 Hours | 18 Hours | 24 Hours |

**03. PASTRY/BAKERY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title** Closing down the bakery section/ kitchen

**Objective of the Module** to train the trainees to perform closing down of the kitchen according to the in house standards in a safe manner.

**Duration** ……06……..xy Hours Theory……18……..xy Hours practice …….24…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 01 identify the procedure to close the kitchen<br><br>02. State the need for safe practices when closing the kitchen<br><br>03. Understand the need for security when closing the kitchen<br><br>04. Areas to be covered<br>• Office<br>• Kitchen<br>• Stores<br>• Gas / Electricity<br>• Hygiene<br>• Freezer / Fridge | 01. Able to close the kitchen following safe practices | 01. The trainee will gain the knowledge of hazards & accidents which may occur & how to avoid them<br><br>02. Able to professionally close the bakery kitchen | 24 hours | White board<br>Markers<br>Necessary equipment for demonstration | Class room<br>+<br>kitchen |

**04. ASSESSMENT TEMPLATE**

**Module 1 (name)**

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Closing down the kitchen | 01 Hour Theory test | 1 Hour practical test | 01. Identify the procedure of closing down the kitchen<br><br>02. Demonstrate skills in safe practices when closing down the kitchen<br><br>03. Enlist the areas to be covered for closing down | MCQS for Theory test<br><br>Practical demonstration<br>Oral Test | To be considered |

## 5 LISTS OF TOOLS MACHINERY & EQUIPMENTS

| **Name of trade** | **Title pastry bakery course duration 6 months** |
|---|---|
| Duration | 6 months |

**Name of item / Equipment / Tools**

| **Sr.No.** | **Name of Item Equipment / Tools** | **Qty** |
|---|---|---|
| 01. | White board | 01 |
| 02. | Marker | 02 |
| 03. | OHP transparency | 04 |
| 04. | Oven , salamander , fridge , freezer | 01 Each |
| 05 | Text Books | As required |

## 6. LIST OF CONSUMABLE SUPPLIES

| **Name of trade** | |
|---|---|
| **Duration** | |

**Name of consumable supplies**

| **Sr.No.** | **Name of consumable supplies** |
|---|---|
| . | Not applicable for this module |
| | |
| | |
| | |
| | |

## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|
| **Module 1**<br>01 giving basic first aid<br><br>**Aim**: To train the trainee to Give basic first aid to himself & his colleagues and handle emergencies | **01.** Definition of first aid & aider<br>**02.** First aid kit<br>**03.** Basic treatment for wounds ,minor burns & other injuries<br>**04.** Electrical injury<br>**05.** Bites and stings | **10** Hours | 60 Hours | **70** Hours |

**03. PASTRY/BAKERY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title** Giving Basic First Aid & Responding to emergencies

**Objective of the module** It aims to give basic first aid and priorities of treatment for minor injury or accident and promote initial recovery

**Duration** ……10…….xy Hours Theory……60…….xy Hours practice …….70…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 01 Definition of first aid & aider<br><br>02 first aid kit<br><br>03 basic treatment for wounds minor burns and other injuries<br><br>04 electrical injury<br><br>05. bites & stings | 01. Able to give first aid & handle various situation and accident | Develop the knowledge of the principle of first aid.<br><br>Trainee will be able to give first aid and handle accidents | 70 hours | First aid kit<br>Charts<br>Diagrams<br>Dummy Manikin | Class room |

## 04. ASSESSMENT TEMPLATE

### Module 1 (name)

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| BASIC FIRST AID | 1 HOUR THEORY TEST | 2 HOUR | 01. Explain the importance of first aid skills<br><br>02. Demonstrate the procedures of first aid in emergency | MCQS for theory<br><br>Practical Demonstration<br>Oral Test | To be considered |

## 5 LISTS OF TOOLS MACHINERY & EQUIPMENTS

| Name of trade | Title pastry bakery course duration 6 months |
|---|---|
| Duration | 6 months |

**Name of item / Equipment / Tools**

| Sr.No. | Name of Item Equipment / Tools | Qty |
|---|---|---|
| 01. | First Aid kit | 04 |
| 02. | Dummy Manikin | As required |
| 03. | | |
| 04. | | |
| 05. | | |

## 2. OVERVIEW ABOUT THE PROGRAM – CURRICULUM FOR (BAKERY & PASTRY)

| Module Title & Aim | Learning Unit | Theory Days/Hours | Workplace Days/ Hours | Time Frame of Module |
|---|---|---|---|---|
| **Module 1**<br>Development of professionalism<br><br>**Aim:**<br>To develop the trainee as a professional to work in the bakery & pastry section of the hotel and resturant | 01. grooming<br>02. personal hygiene<br>03. Worker trainee traits<br>• Discipline<br>• Honesty<br>• Faithfull<br>• Sincere<br>• Dependable<br>• Confident<br>• Motivated<br><br>04. Internship in a hotel | 04 Hours | 9 hours<br>Per day | 4 Hours<br><br>6 weeks |

**03. PASTRY/BAKERY CURRICULUM CONTENTS (TEACHING & LEARNING GUIDE)**

**Module Title** Develop Professionalism

**Objective of the Module** to develop the trainee professionally for the hospitality industry

**Duration** ……04…….xy Hours Theory……..xy Hours practice….4…… xy Hours

| Learning Unit | Learning Outcomes | Learning Element | Duration | Material Required | Learning Place |
|---|---|---|---|---|---|
| 01. Grooming<br>02. Personal hygiene<br>03. Worker trainee traits<br>• Discipline<br>• Honesty<br>• Faithfull<br>• Sincere<br>• Dependable<br>• Confident<br>• Motivated<br><br>04. Internship in a hotel | 01. Trainee will improve on personal qualities<br><br>02. After completing his internship he will have professional approach towards his career | 01. Develop the knowledge of importance of hygiene grooming & other traits<br><br>02. Able to perform professionally in his work place | 04 Hours | White board<br>Markers<br>OHP<br>Text book<br>Transparency | Class room<br><br>Hotel |

**04. ASSESSMENT TEMPLATE**

**Module 1 (name)**

| Learning Unit | Theory Days | Workplace Days / Hours | Recommended Formative Assessment | Recommended Methodology | Schedule Date |
|---|---|---|---|---|---|
| Development of professionalism | 01 Hour theory test | | 01. Identify the qualities of professional staff<br><br>02. Demonstrate the importance of grooming and personal hygiene<br><br>03. Demonstrate skills in on job training (Internship) | MCQS for Theory Paper | To be considered |

**5 LISTS OF TOOLS MACHINERY & EQUIPMENTS**

| Name of trade | Title pastry bakery course duration 6 months |
|---|---|
| Duration | 6 months |

**Name of item / Equipment / Tools**

| Sr.No. | Name of Item Equipment / Tools | Qty |
|---|---|---|
| 01. | White Board/ Marker | 01 |
| 02. | OHP | 01 |
| 03. | Transparency | 04 |
| 04. | Text books | 01 |

## Tools and Equipment required in Pastry/ Bakery Kitchen

## For a Batch of 20 Students

| Name of Tools/ Equipment | Quantity |
|---|---|
| Dough mixing machine | 02 |
| Baking Oven | 04 |
| Proving box/ Chamber | 02 |
| Weighing M/C | 10 |
| Freezer | 02 |
| Working table | 04 |
| Dough Sheeter | 04 |
| Salamander | 02 |
| Storing rack | 04 |
| Micro Oven | 02 |
| Hot case | 02 |
| Baking tray | 20 |
| Storing tray | 10 |
| Baking Mould | 20 |
| Baking Cake rings | 20 |
| Whisk | 20 |
| Mixing Bowl | 20 |
| Bakery knife | 20 |
| Scissor | 20 |

| | |
|---|---|
| Cutter | 20 |
| Rolling Pin | 20 |
| Platter | 20 |
| Piping bags | 20 |
| Nozel | 20 |
| Rolling Cutter | 20 |
| Scrapper | 20 |
| Scale | 10 |
| Revolving cake stand | 10 |
| Squeezer | 10 |
| Grater | 10 |
| Food Pan | 10 |
| Rubber spatula | 20 |
| Ladle Spoon | 10 |
| Baking glove | 20 |
| Silt pad | 10 |
| Cutting boards | 20 |
| Wooden boards | 10 |
| Cookies Cutter | 20 |
| Dummy Manikin | 02 |