

Sant Hirdaram Girls College, Bhopal

Department of Food and Nutrition

Basics of Baking

Course Overview:

The proposed certificate course will focus on providing participants with comprehensive knowledge and practical skills in Baking. It will be designed to cater to UG and PG students of all streams, enabling them to gain expertise in fundamentals of Baking, professional baking, hygiene & sanitation in food production, costing the product, and professional ethics in food production. The course will be delivered by highly experienced and qualified instructors, ensuring a valuable and enriching learning experience.

Baking is a method of preparing food that uses dry heat, typically in an oven, but can also be done in hot ashes, or on hot stones. The most common baked item is bread, cakes, pastries, pies, tarts, quiches, cookies, scones, crackers, pretzels, and more. These popular items are known collectively as "baked goods". Baking eventually developed into a commercial industry using automated machinery. The aroma and texture of baked goods as they come out of the oven are strongly appealing

Course details:

Course Title	Basics of Baking
Course Duration	7 Days
Proposed Start Date	September
Location	SHGC Nutrition Lab

Course Curriculum: The Course Curriculum will cover a wide range of topics, including but not limited to:

1. Fundamentals of Bakery: Essential Material, basic requirements, mandatory equipment,
2. Professional cake baking: Different types of cakes
3. Hygiene & Sanitation: Basic knowledge of HACCP

4. Costing of products: Calculation of cost, budget break ups
5. Professional ethics

Training Methodology: Our training will be interactive and engaging, incorporating theory, practical and hands on experience in lab. Participants will have access to learning resources and materials to support their learning throughout the course.

Benefits for Participants:

Target audience: Students of all the streams and nearby community

The proposed certificate course is suitable for all UG and PG students as well as for the ladies from nearby locality who are seeking to expand their expertise in Baking.

Course Fees: 1500/-

Collaboration and Customization:

We are open to collaborating with trainers to tailor the certificate course. We believe in creating a mutually beneficial partnership for a successful training program.

Evaluation and Certification:

Participation assessment and evaluation will be done on the basis of work learned by the student throughout the course. Upon meeting the minimum requirements, participants will receive the certificate of completion.