

## **2.15 30715 BAKERY TECHNOLOGY**

### **UNIT-1 BAKERY INDUSTRY**

1.1 Current status, growth rate, and economic importance of Bakery Industry in India. Product types, nutritional quality and safety of products, pertinent standards & regulations.

### **UNIT-2 BREAD, BUNS AND PIZZA BASE**

2.1 Ingredients & processes for breads, buns, pizza base, Equipment's used, product quality characteristics, faults and corrective measures

### **UNIT-3 CAKES**

3.1 Ingredients & processes for cakes, Equipment's used, product quality characteristics, faults and corrective measures. Different types of icings.

### **UNIT-4 BISCUITS, COOKIES & CRACKERS**

4.1 Ingredients & processes, Equipment's used, product quality characteristics, faults and corrective measures.

### **UNIT-5 MODIFIED BAKERY PRODUCTS**

5.1 Modification of bakery products for people with special nutritional requirements e.g. high fibre, low sugar, low fat, gluten free bakery products.

### **UNIT-6 BREAKFAST CEREALS, MACARONI PRODUCTS AND MALT**

6.1 Production and quality of breakfast cereals, macaroni products and malt.

#### **Reference books:**

1. Dubey, S.C. (2007). Basic Baking 5th Ed. Chanakya Mudrak Pvt. Ltd.
2. Raina et.al. (2003). Basic Food Preparation-A complete Manual. 3rd Ed. Orient Longman Pvt. Ltd.
3. Manay, S. & Shadaksharaswami, M. (2004). Foods: Facts and Principles, New Age Publishers.

**I.I.E**