



# ST. THOMAS COLLEGE PALAI

UGC Approved College with Potential for Excellence  
Reaccredited by NAAC with A Grade (CGPA 3.30)

## Syllabus for Vocational Education and Training (VET) Course

### Preparation of Bakery Products

Course Code	:	<b>STCVET108</b>
Course Coordinator	:	<b>Minu Abraham</b>
		<b>Lecturer</b>
		<b>Department of Vocational Education</b>
Maximum intake	:	<b>40</b>
Eligibility	:	<b><i>Any regular UG or PG student of the College</i></b>

#### **Objective:**

(1) To provide hands on training to students in preparation of bakery products

- Module 1     **Introduction:** Bakery and Confectionery- Definition, Ingredients- rate of Ingredients (Major and Minor)
- Module 2     **Bread Manufacturing:** Ingredients, dough development, molding proofing, knock-back, baking – Manufacture of Bread and Bun
- Module 3     **Cake and cookies making:** Processing of Cake and cookies – Ingredients, rate of Ingredients, development of butter baking – Manufacture of Cake (Vanilla, Marble, Pineapple) – Manufacture of Cookies (Melting Moments, Coconut Masafa Cookies) – Manufacture of Cupcake (red velvet, Chocolate Vanilla)

Theory: **50%** & Practical: **50%**