



GOVERNMENT OF INDIA
MINISTRY OF SKILL DEVELOPMENT & ENTREPRENEURSHIP
DIRECTORATE GENERAL OF TRAINING

COMPETENCY BASED CURRICULUM

BAKER & CONFECTIONER

(Duration: One Year)

CRAFTSMEN TRAINING SCHEME (CTS)

NSQF LEVEL- 4



SECTOR –FOOD PROCESSING & PRESERVATION

BAKER & CONFECTIONER

(Non-Engineering Trade)



(Revised in 2018)

CRAFTSMEN TRAINING SCHEME (CTS)

Skill India

NSQF LEVEL - 4

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Developed By

Ministry of Skill Development and Entrepreneurship

Directorate General of Training

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S No.	Topics	Page No.
1.	Course Information	1
2.	Training System	2-5
3.	Job Role	6
4.	General Information	7-8
5.	NSQF Level Compliance	9
6.	Learning/ Assessable Outcome	10
7.	Learning Outcome with Assessment Criteria	11-15
8.	Trade Syllabus	16-23
9.	Core Skill – Employability Skill	24-27
10.	Annexure I	
	List of Trade Tools & Equipment	28-30
	List of Tools & Equipment for Employability Skill	30
11.	Annexure II - Format for Internal Assessment	31

1. COURSE INFORMATION

During the one year duration of “Baker & Confectioner” trade, a candidate is trained on Professional Skill, Professional Knowledge and Employability Skill. In addition to this, a candidate is entrusted to undertake project work, extracurricular activities and on-the-job training to build up confidence. The broad components covered related to the trade are categorized in two semesters each of six months duration. The semester wise course coverage is categorized as below:

1st Semester – In the first semester, the trainee learns about elementary first-aid, firefighting, environment regulation and housekeeping, etc. The trainee identifies trade tools, kitchen equipment and kitchen operation process. He is aware of the importance of personal hygiene, cleanliness of bakery utensils, food handling and hygiene protective clothing. He practices safe handling of bakery equipments and other hand tools. He identifies basic ingredients, spices used in bakery. The trainee practices and prepares various types of bread and cakes.

2nd Semester – In the second semester, the trainee learns to prepare different types of cakes, icing, rolls, and pastries. Prepare different biscuits & Baking Biscuits, confectioneries items and different Indian sweets. It is also demonstrated to the trainee via presentation about the activities which are not feasible to be practiced at the Institute. The trainee also undergoes four weeks on-the- job training in various hotel industries, bakeries and confectioneries at the end of the second semester which gives them more practical exposure to industrial environment.

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2. TRAINING SYSTEM

2.1 GENERAL

The Directorate General of Training (DGT) under Ministry of Skill Development & Entrepreneurship offers a range of vocational training courses catering to the need of different sectors of the economy/ labour market. The vocational training programs are delivered under the aegis of National Council of Vocational Training (NCVT). Craftsman Training Scheme (CTS) and Apprenticeship Training Scheme (ATS) are two pioneer programs of NCVT for propagating vocational training.

‘Baker & Confectioner’ trade under CTS is one of the popular courses delivered nationwide through a network of ITIs. The course is of one-year (02 semester) duration. It mainly consists of Domain area and Core area. In the Domain area (Trade Theory & Practical) impart professional skills and knowledge, while the core area (Employability Skill) imparts requisite core skills, knowledge, and life skills. After passing out the training program, the trainee is awarded National Trade Certificate (NTC) by NCVT which is recognized worldwide.

Candidates broadly need to demonstrate that they are able to:

- Read and interpret technical parameters/documents, plan and organize work processes, identify necessary materials and tools;
- Perform tasks with due consideration to safety rules, accident prevention regulations and environmental protection stipulations;
- Apply professional skill, knowledge & employability skills while performing jobs.
- Document the technical parameters related to the task undertaken.

2.2 CAREER PROGRESSION PATHWAYS

- Can join Apprenticeship programs in different types of industries leading to a National Apprenticeship certificate (NAC).
- Can become entrepreneur in Bakery and Confectionary business.

2.3 COURSE STRUCTURE

Table below depicts the distribution of training hours across various course elements during a period of one year (02 semesters): -

S No.	Course Element	Notional Training Hours
1.	Professional Skill (Trade Practical)	1350
2.	Professional Knowledge (Trade Theory)	270
3.	Employability Skills	110
5.	Library & Extracurricular activities	70
6.	Project Work	80
9.	Revision and Examination	200
	Total	2080

2.4 ASSESSMENT & CERTIFICATION

The trainee will be tested for his skill, knowledge and attitude during the period of the course and at the end of the training program as notified by the Government of India (GoI) from time to time. The employability skills will be tested in the first two semesters itself.

a) The **Internal Assessment** during the period of training will be done by **Formative Assessment Method** by testing for assessment criteria listed against learning outcomes. The training institute has to maintain an individual trainee portfolio as detailed in assessment guideline. The marks of internal assessment will be as per the template (Annexure – II).

b) The final assessment will be in the form of summative assessment method. The All India Trade Test for awarding NTC will be conducted by NCVT at the end of each semester as per the guideline of Government of India. The pattern and marking structure is being notified by Govt. of India from time to time. **The learning outcome and assessment criteria will be the basis for setting question papers for final assessment. The examiner during final examination will also check** the individual trainee's profile as detailed in assessment guideline before giving marks for practical examination.

2.4.1 PASS REGULATION

The minimum pass percentage for practical is 60% & minimum pass percentage of theory subjects is 40%. For the purposes of determining the overall result, 50% weightage is applied to the result of each semester examination.

2.4.2 ASSESSMENT GUIDELINE

Appropriate arrangements should be made to ensure that there will be no artificial barriers to assessment. The nature of special needs should be taken into account while undertaking the assessment. Due consideration should be given while assessing for teamwork,

avoidance/reduction of scrap/wastage and disposal of scrap/waste as per procedure, behavioral attitude, sensitivity to the environment and regularity in training. The sensitivity towards OSHE and self-learning attitude are to be considered while assessing competency.

Assessment will be evidence based comprising the following:

- Job carried out in labs/workshop
- Record book/ daily diary
- Answer sheet of assessment
- Viva-voce
- Progress chart
- Attendance and punctuality
- Assignment
- Project work

Evidences of internal assessments are to be preserved until forthcoming semester examination for audit and verification by examining body. The following marking pattern to be adopted while assessing:

Performance Level	Evidence
(a) Weightage in the range of 60%-75% to be allotted during assessment	
For performance in this grade, the candidate should produce work which demonstrates attainment of an acceptable standard of craftsmanship with occasional guidance, and due regard for safety procedures and practices	<ul style="list-style-type: none"> • Demonstration of good skill in the use of hand tools, machine tools and workshop equipment. • Below 70% tolerance dimension achieved while undertaking different work with those demanded by the component/job. • A fairly good level of neatness and consistency in the finish. • Occasional support in completing the project/job.
(b) Weightage in the range of 75%-90% to be allotted during assessment	
For this grade, a candidate should produce work which demonstrates attainment of a reasonable standard of craftsmanship, with little guidance, and regard for safety procedures and practices	<ul style="list-style-type: none"> • Good skill levels in the use of hand tools, machine tools and workshop equipment. • 70-80% tolerance dimension achieved while undertaking different work with those demanded by the component/job. • A good level of neatness and consistency in the finish. • Little support in completing the project/job.

(c) Weightage in the range of more than 90% to be allotted during assessment

For performance in this grade, the candidate, with minimal or no support in organization and execution and with due regard for safety procedures and practices, has produced work which demonstrates attainment of a high standard of craftsmanship.

- High skill levels in the use of hand tools, machine tools and workshop equipment.
- Above 80% tolerance dimension achieved while undertaking different work with those demanded by the component/job.
- A high level of neatness and consistency in the finish.
- Minimal or no support in completing the project.



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3. JOB ROLE

Baker (Baking Products); Confectioner (Flour Confectionery) mixes and bakes ingredients according to recipes to produce breads, pastries, and other baked goods. Measures flour, sugar, milk, butter, shortening, and other ingredients to prepare batters, doughs, fillings and icings, using scale and graduated containers; dumps ingredients into mixing machine bowl or steam kettle to mix or cook them according to specifications; rolls, cuts, and shapes doughs to form sweet rolls, pie crust, tarts, cookies, and related products preparatory to baking; places dough in greased or floured pans, moulds, or on sheets and bakes in oven or on grill; controls temperature of oven by regulating thermostats or by adjusting dampers; checks progress of baking by observing colour of products and noting length of time in oven; removes baked products and places them on cooling racks; applies glaze, icing, or other topping to baked goods, using spatula or brush.

May specialize in making one or more types of products such as breads, rolls, pies, or cakes and be designated accordingly as BAKER, BREAD; PASTRY MAKER; CAKE MAKER. May decorate cakes. May develop new recipes for cakes and icings.

Oven Man (Bakery Products); tends stationary or rotary hearth oven that bakes bread, pastries, and other bakery products. Heats oven to required temperature; places pans of unbaked goods on blade of long handled paddle; opens oven door and slides leaded paddle into oven; jerks paddle from under pans to deposit them on hearth; regulates and controls heat and humidity of oven by observing gauges, turning valves or other methods; notes colour of products during baking to ensure uniformity of finished products; removes baked goods from oven with paddle, and places them on tiered racks for cooling, flips switch to position hearth for loading and unloading when tending rotary hearth oven.

May prepare doughs and wrap papers. May be designated according to type of oven tended as DRAWPLATE OVEN MAN; PEEL OVEN MAN; ROTARY PEEL OVEN MAN.

Conche Operator (Sugar and Confectionery) operates conche machine to heat and agitate refined chocolate mass with cocoa butter to enrich colour, flavour, and texture: Pumps specified amount of chocolate mixture into steam-heated stationary tank or rotary drum. Meters out specified amount of such ingredients as cocoa butter or flavourings. Turns steam valves and adjusts thermostat to heat contents of tank or drum to specified temperature. Pushes lever to start agitators and rotate drum. Pushes levers to change rate of agitation, drum rotation, and temperature, following specified time cycles. Observes and tastes mixture to evaluate conformity to standard and sends sample to laboratory for analysis. Adjusts temperature, agitation speed and timing cycle, and adds ingredients, such as cocoa butter and lecithin, according to laboratory findings. Pumps mixture to storage tank.

Reference NCO-2015:

- (i) 7512.0100
- (ii) 7512.0300
- (iii) 7512.9900

4. GENERAL INFORMATION

Name of the Trade	BAKER & CONFECTIONER
NCO - 2015	7512.0100, 7512.0300, 7512.9900.
NSQF Level	Level 4
Duration of Craftsmen Training	1 Year (2 Semesters each of six month duration)
Entry Qualification	Passed 10 th class examination under 10+2 System of education
Unit Strength (No. of Student)	20 (Max. Supernumeraries seats: 6)
Space Norms	96 Sq m.
Power Norms	16.6 KW
Instructors Qualification for:	
(i) Baker & Confectioner Trade	<p>Degree in Hotel Management/ Catering Technology/ Food Technology from recognized University with one year post qualification experience in the relevant field.</p> <p style="text-align: center;">OR</p> <p>Diploma in Hotel Management/ Catering Technology/ Food Technology from a recognized board of education with two-year post qualification experience in the relevant field.</p> <p style="text-align: center;">OR</p> <p>NTC/NAC passed in the Baker & Confectioner trade with three-year post qualification experience in the relevant field.</p> <p>Desirable: Preference will be given to a candidate with Craft Instructor Certificate (CIC) in the relevant trade.</p> <p>Note: <i>Out of two Instructors required for the unit of 2 (1+1), one must have Degree/Diploma and other must have NTC/NAC qualifications.</i></p>

(ii) Employability Skill	<p>MBA OR BBA with two-year experience OR Graduate in Sociology/ Social Welfare/ Economics with two-year experience OR Graduate/ Diploma with two-year experience and trained in Employability Skills from DGT institutes.</p> <p style="text-align: center;">AND</p> <p>Must have studied English/ Communication Skills and Basic Computer at 12th/ Diploma level and above.</p> <p style="text-align: center;">OR</p> <p>Existing Social Studies Instructors duly trained in Employability Skills from DGT institutes.</p>				
List of Tools and Equipment	As per Annexure – I				
Distribution of training on hourly basis: (Indicative only)					
Total Hrs/ Week	Trade Practical	Trade Theory	Soft Skills	Employability Skills	Extracurricular Activity
40 Hours	25 Hours	6 Hours	5 Hours	2 Hours	2 Hours

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5. NSQF LEVEL COMPLIANCE

NSQF level for '**Baker & Confectioner**' trade under CTS: **Level 4**

As per notification issued by Govt. of India dated- 27.12.2013 on National Skill Qualification Framework total 10 (Ten) Levels are defined.

Each level of the NSQF is associated with a set of descriptors made up of five outcome statements, which describe in general terms, the minimum knowledge, skills and attributes that a learner needs to acquire in order to be certified for that level.

Each level of the NSQF is described by a statement of learning outcomes in five domains, known as level descriptors. These five domains are:

- a. Process
- b. Professional knowledge
- c. Professional skill
- d. Core skill
- e. Responsibility

The Broad Learning outcome of '**Baker & Confectioner**' trade under CTS mostly matches with the Level descriptor at Level- 4.

The NSQF level-4 descriptor is given below:

LEVEL	Process Required	Professional Knowledge	Professional Skill	Core Skill	Responsibility
Level 4	Work in familiar, predictable, routine, situation of clear choice	Factual knowledge of field of knowledge or study	Recall and demonstrate practical skill, routine and repetitive in narrow range of application, using appropriate rule and tool, using quality concepts	Language to communicate written or oral, with required clarity, skill to basic Arithmetic and algebraic principles, basic understanding of social political and natural environment	Responsibility for own work and learning

6. LEARNING/ ASSESSABLE OUTCOME

Learning outcomes are a reflection of total competencies of a trainee and assessment will be carried out as per the assessment criteria.

6.1 GENERIC LEARNING OUTCOME

1. Apply safe working practices.
2. Comply with environment regulation and housekeeping.
3. Assist in exigencies and carry out elementary first-aid during emergencies.
4. Work in a team, understand and practice soft skills, technical English to communicate with required clarity.
5. Explain energy conservation, global warming and pollution and contribute in day-to-day work by optimally using available resources.
6. Explain personnel finance, entrepreneurship and manage/organize related task in day-to-day work for personal & societal growth.

6.2 SPECIFIC LEARNING OUTCOME

7. Perform hygiene and cleanliness of bakery, bakery equipments & utensils.
8. Identify the basic ingredients which will help to prepare baker.
9. Perform to prepare different bakery bread making.
10. Perform & identify the quality of baking and causes of spoilage.
11. Perform to prepare hotel ready bake different bread products.
12. Perform to prepare different types of cakes.
13. Perform to prepare various icing.
14. Perform to prepare special types of cakes.
15. Perform to prepare different types pastries.
16. Perform to prepare biscuits.
17. Perform to prepare different types of candies & chocolate, toffee.
18. Demonstrate to prepare puddings & Indian sweets.
19. Work in many settings such as restaurants, hotels, bakery & confectioneries shops etc.

7. LEARNING OUTCOME WITH ASSESSMENT CRITERIA

GENERIC LEARNING/ ASSESSABLE OUTCOME	
LEARNING/ ASSESSABLE OUTCOME	ASSESSMENT CRITERIA
1. Apply safe working practices	1.1 Follow and maintain procedures to achieve a safe working environment in line with occupational health and safety regulations and requirements, and according to policy.
	1.2 Recognize and report all unsafe situations according to policy.
	1.3 Identify and take necessary precautions on fire and safety hazards and report according to work policy and procedures.
	1.4 Identify, handle and store/ dispose-off dangerous goods and substances according to policy and procedures following safety regulations and requirements.
	1.5 Identify and observe policies and procedures with regard to illness or accident.
	1.6 Identify safety alarms accurately.
	1.7 Report supervisor/ competent of authority in the event of accident or sickness of any staff and record accident details correctly according to accident/injury procedures.
	1.8 Identify and observe evacuation procedures according to site policy.
	1.9 Identify Personal Protective Equipment (PPE) and use the same as per related working environment.
	1.10 Identify basic first-aid and use them under different circumstances.
	1.11 Identify different fire extinguisher and use the same as per requirement.
2. Comply with environment regulation and housekeeping	2.1 Identify environmental pollution & contribute to the avoidance of instances of environmental pollution.
	2.2 Deploy environmental protection legislation & regulations.
	2.3 Take opportunities to use energy and materials in an environmentally friendly manner.
	2.4 Avoid waste and dispose waste as per procedure.
3. Assist in exigencies and carry out elementary first-aid during emergencies.	3.1 Demonstrate elementary first-aids.
	3.2 Demonstrate safety practices to be observed in Bakery kitchen.
	3.3 Demonstrate use of personal protective dresses.
	3.4 Identify emergency exit route.
	3.5 Demonstrate fire fighting procedure using fire extinguishers.

4. Work in a team, understand and practice soft skills, technical English to communicate with required clarity.	4.1 Obtain sources of information and recognize information.
	4.2 Use documents, regulations and occupationally related provisions.
	4.3 Conduct appropriate and target oriented discussions with higher authority and within the team.
	4.4 Present facts and circumstances, possible solutions & use English and French terminology.
	4.5 Resolve disputes within the team.
	4.6 Conduct written communication.
5. Explain energy conservation, global warming, pollution, and contribute in day- to-day work by using available resources optimally.	5.1 Semester examination to test knowledge on energy conservation, global warming and pollution.
	5.2 Their applications will be assessed during execution of assessable outcome.
6. Explain personnel finance, entrepreneurship and manage/organize related task in day-to- day work for personal & societal growth.	6.1 Semester examination to test knowledge on personnel finance, entrepreneurship.
	6.2 Their applications will be assessed during execution of assessable outcome.

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SPECIFIC LEARNING/ ASSESSABLE OUTCOME	
LEARNING/ ASSESSABLE OUTCOME	ASSESSMENT CRITERIA
7. Perform hygiene and cleanliness of bakery, bakery equipments & utensils.	7.1 Demonstrate safety practices to be observed in Bakery.
	7.2 Demonstrate use of personal protective dresses.
	7.3 Demonstrate procedure to maintain personal hygiene, care of skin, hand, feet, food handlers etc.
	7.4 Demonstrate disposal procedure of waste materials.
	7.5 Demonstrate use of hygienic protective clothing.
8. Identify the basic ingredients which will help to prepare baked items.	8.1 Identify commonly used bakery equipments.
	8.2 Demonstrate and identify commonly used handling tools in bakery.
	8.3 Demonstrate and identify commonly used raw ingredients.
	8.4 Demonstrate and identify commonly used different flour.
	8.5 Demonstrate and identify commonly used bakery oven.
9. Perform & plan to prepare different types of khari, puff, bakery bread and Rusk making.	9.1 Demonstrate & prepare Khari & Puff.
	9.2 Demonstrate & prepare varieties bread rolls.
	9.3 Demonstrate & prepare bread stick.
	9.4 Demonstrate & prepare 3 varieties of bread .
	9.5 Demonstrate & prepare 3 varieties of buns.
	9.6 Prepare croissants.
	9.7 Demonstrate to prepare 3 varieties of dough.
	9.8 Prepare any 4 varieties of special bread.
	9.9 Prepare varieties of rusks.
10. Perform & identify the quality of baking and causes of spoilage.	10.1 Demonstrate volume of bread at proper baking.
	10.2 Demonstrate the texture of bread at proper baking.
	10.3 Demonstrate cause of fungus.
	10.4 Identify characteristics of good baking.
11. Perform to prepare hotel ready bake different breads.	11.1 Plan and demonstrate baked menu preparation.
	11.2 Make plan for purchasing ingredients for specific baked menu.
	11.3 Prepare cheese straws.
	11.4 Prepare burgers.
	11.5 Prepare pau buns.
	11.6 Prepare Christmas bread.
	11.7 Prepare kulcha.
	11.8 Prepare banana bread.

12. Perform to prepare different types of cakes.	12.1 Demonstrate the ingredients of different 3 cakes and baking procedure.
	12.2 Prepare sponge cake .
	12.3 Prepare Madeira cake
	12.4 Prepare Genoese cake
	12.5 Prepare fatless cake.
	12.6 Prepare rock cake.
	12.7 Demonstrate & prepare fillings different flavours in cakes
13. Perform to prepare various icing.	13.1 Make plan & identify the different ingredients to prepare different icing.
	13.2 Demonstrate various icing equipment and cutter..
	13.3 Prepare different types of icing.
14. Demonstrate to prepare special types of cakes.	14.1 Plan making methods.
	14.2 Demonstrate the ingredients of different special types of cakes.
	14.3 Identify the correct temperature of baking cakes.
	14.4 Identify the faults and remedies of cakes and balancing the cake formulae.
	14.5 Identify the factor affecting the quality of cakes.
	14.6 Prepare different types of special cakes.
15. Demonstrate to prepare different types of pastry.	15.1 Plan menu, choose spices and ingredients for the pastries.
	15.2 Follow safety norms and maintain proper hygiene while preparing of pastry.
	15.3 Identify the faults in pastry making.
	15.4 Prepare different types of pastry.
16. Demonstrate to prepare biscuits	16.1 Make plan & identify the different ingredients to prepare different Biscuits
	16.2 Demonstrate the faults and its remedies to prepare biscuits.
	16.3 Prepare any one Cookies
	16.4 Prepare any one types of biscuits.
17. Demonstrate to prepare different types of candies and chocolate, toffee.	17.1 Plan menu and ingredients for the items.
	17.2 Prepare sugar candies.
	17.3 Prepare amorphous confectionery.
	17.4 Prepare chocolate
18. Demonstrate to prepare pudding & Indian sweets.	18.1 Plan menu, choose spices and ingredients for the pudding and sweets.
	18.2 Follow safety norms and maintain proper hygiene while

	preparation of items.
	18.3 Prepare any one of the pudding.
	18.4 Prepare any 3 of the sweets.
	18.5 Demonstrate different packaging process.
19. Work in many settings such as bakery & confectioneries industries etc.	19.1 Estimate items required as per the purchasing specification and quality.
	19.2 Plan menu, choose spices and ingredients for the bakery & confectionery product.
	19.3 Prepare product as per prevailing food standards and preventing health hazard.
	19.4 Follow safety norms and maintain proper hygiene while preparation of food.
	19.5 Log book prepared by trainees during OJT will be checked for various activities performed.



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SYLLABUS – BAKER & CONFECTIONER			
FIRST SEMESTER – 06 Months			
Week No.	Ref. Learning Outcome	Professional Skills (Trade Practical) With Indicative Hours	Professional Knowledge (Trade Theory)
1	<ul style="list-style-type: none"> Apply safe working practices. Comply with environment regulation and housekeeping. 	<ol style="list-style-type: none"> Introduction to Bakery & Confectionery Section (04 hrs) Demonstrate & practice grooming, Personal hygiene in bakery. (03 hrs) Demonstrate & practice Dos & Don'ts as a baker & confectioner. (08 hrs) Visit to Bakery industry. (10 hrs) 	<p>Introduction to Baker & confectioner industry.</p> <p>An orientation programme on the course and related job</p> <p>Career opportunities in Bakery & Confectionery.</p> <p>Organizational hierarchy of Baker & Confectioner Department.</p> <p>Attributes of Baker & Confectioner services personals.</p> <p>Duties and responsibilities of Baker & Confectioner service personals.</p>
2	<ul style="list-style-type: none"> Demonstrate exigencies and carry out elementary first-aid during emergencies. Perform hygiene and cleanliness of kitchen, Bakery equipment and cooking utensils. 	<ol style="list-style-type: none"> Practice elementary first-aid. (04 hrs) Demonstrate safety practices to be observed in bakery. (05 hrs) Practice use of personal protective dresses. (04 hrs) Practice on hygiene/ cleanliness and procedure to maintain it. (04 hrs) Practice disposal procedure of waste materials. (04 hrs) Identify emergency exit route, practice firefighting and use of fire extinguishers. (04 hrs) 	<p>First-aid for cuts/ burns and its importance.</p> <p>Fire hazards, contents of first-aid.</p> <p>Personal safety and industrial safety.</p> <p>Personal hygiene & Care of Skin, Hand, Feet, Food handlers.</p> <p>Hygienic protective clothing.</p> <p>Grooming and Etiquettes.</p> <p>Working area hygiene and its importance.</p> <p>Preparedness for emergency situations.</p> <p>Waste management.</p>
3-5	<ul style="list-style-type: none"> Identify the basic ingredients which help to prepare baker products 	<ol style="list-style-type: none"> Identify and handling Baker & Confectioner equipment (10 Hrs) Identify and handling tools used in baker and confectioner (10 hrs) Identify/ familiarize commonly used raw 	<p>- Structure of wheat grain.</p> <p>Different types of flour available.</p> <p>Constituents of flour, PH value of flour, Water absorption power of flour, Gluten formation, Capacity of flour, Grade by flour.</p> <p>Milling of wheat a role of bran</p>

		<p>ingredients. (10 hrs)</p> <p>14. Demonstrate and identify commonly used gluten content of flour, moisture content of flour and water absorption of flour. (15 hrs)</p> <p>15. Demonstrate and practice of bakery machines-Dough machine, oven, microwave oven, deep freezers, hot cub boards, juicer, miser& grinder. (20 hrs)</p> <p>16. Demonstrate/ video presentation on other raw materials used in bakery. (10hrs)</p>	<p>and germs.</p> <p>Classification of Raw material seasoning & flavouring agents. Basic Principle of food storage according to type flavouring agents of commodities.</p>
6-8	<ul style="list-style-type: none"> Perform & plan to prepare different types of khari, puff, bakery bread and Rusk making. 	<p>17. Practice & perform to prepare</p> <ol style="list-style-type: none"> Various types of Khari Various types of Puff (11 hrs) <p>18. Practice & perform to prepare</p> <ol style="list-style-type: none"> Bread rolls, (8 hrs) Bread stick, (8 hrs) Soft rolls (8 hrs) Hot cross Buns (10 hrs) Fruit Buns. (10 hrs) Chelsea Bun (10 hrs) <p>19. Practice & perform to prepare various types of Rusks (10 hrs)</p>	<p>Different cereal & flour for the bakery products</p> <p>-Quality of flour</p> <p>-Starch:</p> <p>-Availability of starch in different cereals.</p> <p>Uses of starch , Extraction of starch, Different products of grain starch</p>
9-11	- Do -	<p>20. Practice and perform To prepare</p> <ol style="list-style-type: none"> Croissants. (15 Hrs) Brioche & fermented dough nuts. (20 hrs) Russian stouten basic bun dough (20 hrs) Savarin dough. (20 hrs) 	<p>Calculation:</p> <p>Simple table, Weight & measures,</p> <p>Measurements of liquid, Different measures used in the bakery & confectionary.</p> <p>- Aims and objective of baking food.</p> <p>-Raw material required for Bread making.</p> <p>- Role of flour, Water, Yeast, Salt, Sugar, Milk & fats.</p>
12-14	-Do-	21. Practice & perform to	Principals involved for bread

		<p>prepare</p> <ol style="list-style-type: none"> White Bread (400 gms. & 800 gms.) (15 hrs) Brown Bread. (15 hrs) Vienna Bread (15 hrs) Fancy Bread (15 hrs) French Bread (15 hrs) 	<p>preparation</p> <ul style="list-style-type: none"> -Different types of breads and their properties, ingredients used <p>Method of Bread Making. Straight dough method, No-time dough method, Sponge and dough method.</p>
15-17	- Do -	<p>22. Practice & Perform to Prepare</p> <ol style="list-style-type: none"> Whole meal Bread (15 hrs) Masala Bread (15 hrs) Milk Bread (15 hrs) Raisin Bread. (15 hrs) Fruit Bread (15 hrs) 	<p>Characteristic of Good Bread. External Characteristics. Internal Characteristic Bread faults & their remedies.</p> <ul style="list-style-type: none"> - Yeast: - An elementary knowledge of Baker's yeast. - Role of yeast in the fermentation of dough a conditions influencing it's working. - Effect of over & under fermentation and under proofing of dough & other fermented products.
18-19	<ul style="list-style-type: none"> • Perform & identify the quality of baking and causes of spoilage. 	<p>23. Identify & evaluate the characteristics of bread :</p> <ol style="list-style-type: none"> Volume of bread. Texture of bread. (30 hrs) <p>24. Identify the cause's spoilage of bread due to fungus. (20 hrs)</p>	<ul style="list-style-type: none"> - Factors affecting the quality of the bread . <p>Characteristic of Good Bread:</p> <ul style="list-style-type: none"> - External Characteristics - Internal Characteristic . <p>Bread diseases: -</p> <ul style="list-style-type: none"> - Rope and Mold causes & its prevention. - Staling of bread <p>Bread Improvers, Improving physical quality.</p>
20-22	<ul style="list-style-type: none"> • Perform to prepare hotel ready bake different bread products. 	<p>25. Practice & Perform to prepare</p> <ol style="list-style-type: none"> Pizza base. (15 hrs) Cheese straws (10 hrs) Burgers (10 hrs) Pau Buns (10 hrs) Christmas Bread (10 hrs) Kulcha (10 hrs) Banana Bread (10 hrs) 	<p>Oven Baking: -</p> <ul style="list-style-type: none"> - Elementary Knowledge of oven - Types of oven - Temperature Chart <p>- Bakery Lay-out: - The required approval for setting up a bakery.</p> <ul style="list-style-type: none"> - Government Procedures & e-bylaws. - Selection of Site. - Selection of equipment. - Quality Control of raw material.


			- Quality Control of finished product.
23	Project work/ Industrial visit Broad Areas: <ol style="list-style-type: none"> Prepare different types of breads. Prepare croissant/ pizza base . Preparation of different types of hotel baked product. Preparation of Different types of Khari and Rusks. 		
24-25	Revision		
26	Examination		

Note: -

- An activity report to be submitted by the trainees and internal assessment marks (Max 10) will be awarded based on it.*
- One hour soft skill classes to be arranged on a daily basis. Some of the sample project works (indicative only) are given against each semester.*
- The instructor may design their own project and also inputs from local industry may be taken in designing such new project.*
- The project should broadly cover maximum skills in the particular trade and must involve some problem solving skill. Emphasis should be on Teamwork: Knowing the power of synergy/ collaboration, work to be assigned to a group (Group of at least 4 trainees). The group should demonstrate Planning, Execution, Contribution and Application of Learning. They need to submit a project report.*
- If the instructor feels that for the execution of specific project more time is required than he may plan accordingly to produce components/ sub-assemblies in appropriate time, i.e., may be in the previous semester or during execution of normal trade practical.*

SYLLABUS – BAKER & CONFECTIONER			
SECOND SEMESTER – 06 Month			
Week No.	Ref. Learning outcome	Professional Skills (Trade Practical) With Indicative Hours	Professional Knowledge (Trade Theory)
27-28	<ul style="list-style-type: none"> Plan & perform to prepare different types of cakes. 	26. Prepare and practice -- <ul style="list-style-type: none"> Sponge Cake (8 hrs) Madeira Cake (8 hrs) Genoese Cake (8 hrs) Fatless Cake (8 hrs) Rock Cake (8 Hrs) 27. Prepare and practice fillings different flavours in cakes (10 hrs)	Cakes: <ul style="list-style-type: none"> Methods for the production of cakes. Raw Material required for cake Making Role of ingredients like flour, sugar, shortening and egg for cake production Machinery involved in cake production
29-31	<ul style="list-style-type: none"> Perform to prepare various icing. 	28. Practice and prepare various icing- <ol style="list-style-type: none"> Fondant (6 hrs) American (6 hrs) Frosting (6 hrs) Butter Cream (6 hrs) Cream icing (6 hrs) Royal Icing (6 hrs) Marzipans (6 hrs) Marshmallow (6 hrs) Lemon Meringue (6 hrs) Fudge (7 hrs) Almond Paste (7 hrs) Glaze Icing (7 hrs) 	Types of icings. <ul style="list-style-type: none"> Various types of Ice cream bombe. Introduction to various icing equipment: <ol style="list-style-type: none"> Piping bags Nozzles Platte knife Different types of designing cutters
32-34	<ul style="list-style-type: none"> Demonstrate to prepare special types of cakes 	29. <i>Practice & perform to prepare different Cakes & gateaux</i> <ol style="list-style-type: none"> <i>Queen Cake (5 hrs)</i> <i>Fruit Cake (5 hrs)</i> <i>Birthday Cake (5 hrs)</i> <i>Wedding Cakes (5 hrs)</i> <i>Black Forest gateaux (5 hrs)</i> <i>Easter eggs (5 hrs)</i> <i>Chocolate dripping (5 hrs)</i> <i>Fruit Gateaux (5 hrs)</i> <i>Baba au Rhum (5 hrs)</i> 	Cake making method: <ul style="list-style-type: none"> Sugar Batter Process, Flour batter Process, Genoese Method, Blending and Rubbing Method Correct temperatures for baking various varieties of cake. Factors affecting the quality of cake. Characteristic of Cakes- Internal & External.

		<ul style="list-style-type: none"> j. Swiss Rolls (5 hrs) k. Strudel (5 hrs) l. Doughnuts (5 hrs) m. Meringues (5 hrs) n. Madeline Cake (5 hrs) o. Cheese Cake (5 hrs) 	<p>Balancing of Cake Formula.</p> <p>Cake faults and their remedies.</p>
35	<ul style="list-style-type: none"> • Demonstrate to prepare different types pastries. 	<p>30. Practice and perform to prepare</p> <ul style="list-style-type: none"> a. Pineapple Pastry (5 hrs) b. Chocolate Pastry (5 hrs) c. Truffle Pastry (5 hrs) d. Black forest (5 hrs) e. Mocha Pastry (5 hrs) 	<ul style="list-style-type: none"> - Knowledge of Genoese making - Correct temperature and time - Proper knowledge of equipment - Faults in pastry making <p>Internal & external</p>
36-37	<ul style="list-style-type: none"> • Demonstrate to prepare biscuits. 	<p>31. Practice and perform to prepare</p> <ul style="list-style-type: none"> a. Plain Biscuits (10 hrs) b. Salted Biscuits (10 hrs) c. Piping Biscuits (10 hrs) d. Marble Biscuits (10 hrs) e. Cheese Biscuits (10 hrs) 	<ul style="list-style-type: none"> - Preparation of cookies and Biscuits. - Factors affecting the quality of Biscuits & cookies. - Raw material required for cookies making - Faults – Internal & External causes of cookies & Biscuits making & their remedies
38-39	-do-	<p>32. Practice & perform to prepare market available biscuits.</p> <ul style="list-style-type: none"> a. Coconut Biscuits (5 hrs) b. Macaroons (5 hrs) c. Melting moment's short bread biscuit. (6 hrs) d. Tricolour Biscuits (6 hrs) e. Chocolate Biscuits (6 hrs) f. Non-Khatai (5 hrs) g. Cherry knobs nuts Biscuits (5 hrs) h. Lemon Torts (6 hrs) i. Jam Torts (6 hrs) 	<ul style="list-style-type: none"> - Role of flour, sugar, shortening & eggs etc. - An elementary knowledge of properties and use of moistening agents
40	<ul style="list-style-type: none"> • Demonstrate to prepare different types of confectioneries. 	<p>33. Practice & perform to prepare</p> <ul style="list-style-type: none"> a. Profiteroles (5 hrs) b. Chocolate Éclairs (5 hrs) c. Cream Buns (5 hrs) d. Cream Fingers (5 hrs) e. Patties (Veg., Cheese & Chicken) (5 hrs) 	<p>Principles of Pastry making & its various derivatives:</p> <ul style="list-style-type: none"> - Short crust paste - Choux paste - Puff paste - Flaky paste

<p>41-42</p>	<ul style="list-style-type: none"> Demonstrate to prepare different types of candies & chocolate, toffee.. 	<p>34. Practice & perform to prepare</p> <ol style="list-style-type: none"> Sugar boiled confectionery (8 hrs) Different types of sugar candies and zuzups & jellies (8 hrs) Amorphous confectionery (7 hrs) Crystalline confectionery i.e. candy etc. (7 hrs) <p>35. Practice & perform to prepare</p> <ol style="list-style-type: none"> Milk Toffee,(10 hrs) Chocolates, (10 hrs) 	<p>Study of Confectionery Ingredients like Starch and its derivatives, An Elementary knowledge of source, properties & use of fats, oils used for confectionary products.</p> <p>Characteristic of chemicals and leavening agents.</p> <p>Study of sugar boiled confectionery like Amorphous confectionery & Crystalline confectionery</p> <p>Introduction to the confectionary work.</p> <p>Confectionary terms.</p> <p>Introduction to the basic tools used in the confectionary</p> <p>Role of flour, sugar, shortening and egg</p> <p>Knowledge of different sauces which are used in confectionery like:</p> <ul style="list-style-type: none"> - Truffle sauce, - Cherry sauce, - Strawberry puree <p>Knowledge of white chocolate & cocoa powder</p> <p>Storage of confectionary products</p>
<p>43-45</p>	<ul style="list-style-type: none"> Demonstrate & plan to prepare puddings & Indian sweets. 	<p>36. Practice & perform to prepare Puddings:-</p> <ol style="list-style-type: none"> Bavarois cold (4 hrs) lemon soufflé (4 hrs) chocolate mousse, (4hrs) Ginger pudding (4 hrs) Soufflé Praline (4 hrs) Fruit Trijjle (4 hrs) <p>37. Practice & perform to prepare Indian Sweets:-</p> <ul style="list-style-type: none"> - Rasgulla (5 hrs) - Chamcham (5 hrs) - Rasmalai (5 hrs) - Gulabjamun (5 hrs) - Mysore Paok (5 hrs) - Kheer (4 hrs) 	<p>Protection of food & contamination.</p> <p>Common pest control in Bakery.</p> <p>Safety: - Causes of Accidents in Bakery & its prevention.</p> <p>Introduction of Indian Sweets prepared in halwai section & its ingredients, preparation procedures, uses & derivatives –</p> <ul style="list-style-type: none"> -Channa, - Sugar syrups, - Khoya & dry fruits <p>Co-ordination of Bakery & confectionary with other section of main kitchen.</p> <p>Difference between Indian & Western Confectionery</p>

		<ul style="list-style-type: none"> - Rabri (4 hrs) - Bueji (4 hrs) - Chekki (4 hrs) <p>38. Various type of packaging of bake products. (10 hrs)</p>	To know various types of packaging materials.
46-49	<ul style="list-style-type: none"> • Work in many settings such as bakery, confectioneries industries etc. 	<p>39. On-the-Job Training (OJT). (4 Weeks)</p> <p>Note: During OJT, students have to maintain a log book on daily basis indicating activities performed during the day which shall also be countersigned by section/ department supervisor.</p>	
50	<p>Project work/ Industrial visit</p> <p>Broad Areas:</p> <ul style="list-style-type: none"> a) Prepare special different types of cakes b) Prepare special chocolate, toffee, patties, and Indian sweets. c) Plan & prepare different types of bakery & confectionery products. 		
51	Revision		
52	Examination		

Note: -

1. An activity report to be submitted by the trainees and internal assessment marks (Max 10) will be awarded based on it.
2. One hour soft skill classes to be arranged on a daily basis. Some of the sample project works (indicative only) are given against each semester.
3. The instructor may design their own project and also inputs from local industry may be taken in designing such new project.
4. The project should broadly cover maximum skills in the particular trade and must involve some problem solving skill. Emphasis should be on Teamwork: Knowing the power of synergy/ collaboration, work to be assigned to a group (Group of at least 4 trainees). The group should demonstrate Planning, Execution, Contribution and Application of Learning. They need to submit a project report.
5. If the instructor feels that for the execution of specific project more time is required than he may plan accordingly to produce components/ sub-assemblies in appropriate time, i.e., may be in the previous semester or during execution of normal trade practical.

9. SYLLABUS - CORE SKILLS

CORE SKILL – EMPLOYABILITY SKILL	
First Semester	
1. English Literacy	Duration : 20 hrs Marks : 09
Pronunciation	Accentuation (mode of pronunciation) on simple words, Diction (use of word and speech).
Functional Grammar	Transformation of sentences, Voice change, Change of tense, Spellings.
Reading	Reading and understanding simple sentences about self, work and environment.
Writing	Construction of simple sentences Writing simple English
Speaking/ Spoken English	Speaking with preparation on self, on family, on friends/ classmates, on known people, picture reading, gain confidence through role-playing and discussions on current happening, job description, asking about someone's job, habitual actions. Cardinal (fundamental) numbers, ordinal numbers. Taking messages, passing on messages and filling in message forms, Greeting and introductions, office hospitality, Resumes or curriculum vita essential parts, letters of application reference to previous communication.
2. IT Literacy	Duration : 20 hrs Marks : 09
Basics of Computer	Introduction, Computer and its applications, Hardware and peripherals, Switching on-Starting and shutting down of the computer.
Computer Operating System	Basics of Operating System, WINDOWS, The user interface of Windows OS, Create, Copy, Move and delete Files and Folders, Use of External memory like pen drive, CD, DVD etc. Use of Common applications.
Word Processing and Worksheet	Basic operating of Word Processing, Creating, Opening and Closing Documents, Use of shortcuts, Creating and Editing of Text, Formatting the Text, Insertion & Creation of Tables. Printing document. Basics of Excel worksheet, understanding basic commands, creating simple worksheets, understanding sample worksheets, use of simple formulas and functions, Printing of simple excel sheets.
Computer Networking and Internet	Basic of Computer Networks (using real life examples), Definitions of Local Area Network (LAN), Wide Area Network (WAN), Internet, Concept of Internet (Network of Networks), Meaning of World Wide Web (WWW), Web Browser, Website, Web page and Search Engines. Accessing the Internet using Web Browser, Downloading and Printing Web Pages, Opening an email account and use of email. Social media sites and its implication.

	Information Security and antivirus tools, Do's and Don'ts in Information Security, Awareness of IT - ACT, types of cyber crimes.
3. Communication Skills	
	Duration : 15 hrs Marks : 07
Introduction to Communication Skills	Communication and its importance Principles of effective communication Types of communication - verbal, non-verbal, written, email, talking on phone. Non-verbal communication -characteristics, components-Para-language Body language Barriers to communication and dealing with barriers. Handling nervousness/ discomfort.
Listening Skills	Listening-hearing and listening, effective listening, barriers to effective listening, guidelines for effective listening. Triple- A Listening - Attitude, Attention & Adjustment. Active listening skills.
Motivational Training	Characteristics essential to achieving success. The power of positive attitude. Self awareness Importance of commitment Ethics and values Ways to motivate oneself Personal goal setting and employability planning.
Facing Interviews	Manners, etiquettes, dress code for an interview Do's & don'ts for an interview.
Behavioral Skills	Problem solving Confidence building Attitude
Second Semester	
4. Entrepreneurship Skills	
	Duration : 15 hrs Marks : 06
Concept of Entrepreneurship	Entrepreneur - Entrepreneurship - Enterprises: Conceptual issue Entrepreneurship vs. management, Entrepreneurial motivation. Performance & record, Role & function of entrepreneurs in relation to the enterprise & relation to the economy, Source of business ideas, Entrepreneurial opportunities, The process of setting up a business.
Project Preparation & Marketing Analysis	Qualities of a good entrepreneur, SWOT and risk analysis. Concept & Application of PLC, Sales & Distribution management. Difference between small scale & large scale business, Market survey, Method of marketing, Publicity and advertisement, Marketing mix.
Institution's Support	Preparation of project. Role of various schemes and institutes for self-employment i.e. DIC, SIDA, SISI, NSIC, SIDO, Idea for financing/ non-

	financing support agencies to familiarize with the policies / programmes, procedure & the available scheme.
Investment Procurement	Project formation, Feasibility, Legal formalities i.e., Shop act, Estimation & costing, Investment procedure - Loan procurement - Banking processes.
5. Productivity	
Duration : 10 hrs Marks : 05	
Benefits	Personal/ Workman - Incentive, Production linked Bonus, Improvement in living standard.
Affecting Factors	Skills, Working aids, Automation, Environment, Motivation - How it improves or slows down productivity.
Comparison with Developed Countries	Comparative productivity in developed countries (viz. Germany, Japan and Australia) in select industries, e.g. Manufacturing, Steel, Mining, Construction etc. Living standards of those countries, wages.
Personal Finance Management	Banking processes, Handling ATM, KYC registration, safe cash handling, Personal risk and insurance.
6. Occupational Safety, Health and Environment Education	
Duration : 15 hrs Marks : 06	
Safety & Health	Introduction to occupational safety and health Importance of safety and health at workplace.
Occupational Hazards	Basic hazards, chemical hazards, vibroacoustic hazards, mechanical hazards, electrical hazards, thermal hazards. occupational health, occupational hygiene, occupational diseases/ disorders & its prevention.
Accident & Safety	Basic principles for protective equipment. Accident prevention techniques - control of accidents and safety measures.
First Aid	Care of injured & sick at the workplaces, First-aid & transportation of sick person.
Basic Provisions	Idea of basic provision legislation of India. Safety, health, welfare under legislative of India.
Ecosystem	Introduction to environment. Relationship between society and environment, ecosystem and factors causing imbalance.
Pollution	Pollution and pollutants including liquid, gaseous, solid and hazardous waste.
Energy Conservation	Conservation of energy, re-use and recycle.
Global Warming	Global warming, climate change and ozone layer depletion.
Ground Water	Hydrological cycle, ground and surface water, Conservation and harvesting of water.
Environment	Right attitude towards environment, Maintenance of in-house environment.
7. Labour Welfare Legislation	
Duration : 05 hrs Marks : 03	
Welfare Acts	Benefits guaranteed under various acts- Factories Act,

	Apprenticeship Act, Employees State Insurance Act (ESI), Payment Wages Act, Employees Provident Fund Act, The Workmen's Compensation Act.
8. Quality Tools	Duration : 10 hrs Marks : 05
Quality Consciousness	Meaning of quality, Quality characteristic.
Quality Circles	Definition, Advantage of small group activity, objectives of quality circle, Roles and function of quality circles in organization, Operation of quality circle. Approaches to starting quality circles, Steps for continuation quality circles.
Quality Management System	Idea of ISO 9000 and BIS systems and its importance in maintaining qualities.
House Keeping	Purpose of housekeeping, Practice of good housekeeping.
Quality Tools	Basic quality tools with a few examples.



Skill India
कौशल भारत - कुशल भारत

LIST OF TOOLS & EQUIPMENTS			
BAKER & CONFECTIONER (for batch of 20 Candidates)			
S No.	Name of the Tools and Equipment	Specification	Quantity
A. TRAINEES TOOL KIT			
1.	All size Knife	3 varieties of Knife	20 sets
2.	Peeler		20 nos.
3.	Scooper		20 nos.
4.	Chef coat and trouser		20 sets
5.	Kitchen duster		20 nos.
6.	Apron		20 nos.
7.	Safety Shoe		20 pairs
8.	Chef cap and scarf		20 nos. Each
B. SHOP TOOLS & EQUIPMENT			
(i) List of Tools:			
9.	Cookie sheets	(i) Green	8 nos.
10.	Baking sheets		08 nos.
11.	Jelly roll Pans	12½ " x 17½" x ½ "	02 nos.
12.	Layer cake pans	9" dia and hight 2 ½ "	02 nos.
13.	Cooking Range (High)	9¼ x 5¼ x 2½ inch	02 nos.
14.	Muffin pans	Having 6 cups with 1 ¾ " depth	02 nos.
15.	Sheet cake pans	13 x 9 x 2 inch	02 nos.
16.	Spring forms pan		02 nos.
17.	Square Baking pans	8"X9"x 2 ½ "	2 nos.
18.	Tube pans		02 nos.
19.	Angel food cake pans		02 nos.
20.	Bundt pans		02 nos.
21.	Fluted tube pans		02 nos.
22.	Traditional pie pan	9" dia x 2 ½ "depth	02 nos.
23.	Deep dish pie pan		02 nos.
24.	Flan rings		2 nos.
25.	Tart pans		02 nos.
26.	Wooden Spatula		05 nos.
27.	Strainers	(i) Conical	02 nos.

		(ii) Strainers	04 nos.
28.	Perforated Spoon		05 nos.
29.	Steel Bowls	(i) Small (ii) Medium (iii) Big	10 nos. Each
30.	Steel Slicer		05 nos.
31.	Probe thermometer	75 - 150°C	01 no.
32.	Cake stand		02 nos.
33.	Colander		03 nos.
34.	Baking Try		05 nos.
35.	Holder (Togs)		05 nos.
36.	Heat proof gloves		02 pairs
37.	Saucepan		05 nos.
38.	SS Tray		06 nos.
39.	Pie Dish		06 nos.
40.	Mugs (Steel)	Small, Medium, Large	03 nos. Each
41.	Steel Plates		10 nos.
42.	Steel Spoons		10 nos.
43.	Steel Ladle		10 nos.
44.	Balloon Whisk	Small size	05 nos.
45.	Measuring Jars	Up to 1 liters	03 nos.
46.	Containers	(For keeping dry items)	As required
47.	Serving dish		08 nos.
48.	Grinding Stone		02 nos.
49.	Bread Moulds		05 nos.
50.	Coconut Grater		02 nos.
51.	Baking equipment	(i) Cake moulds (ii) Muffin moulds (iii) Mixing bowls (iv) Pizza cutter (v) Cookie cutter (5 shapes)	05 nos. 12 nos. 02 nos. 01 no. 02 nos. Each
(ii) List of Equipment:			
52.	Refrigerator	365 Ltr.	01 no.
53.	Chest Freezer		01 no.
54.	Deep fat fryer	05 Ltr (Portable)	01 no.
55.	Sandwich griller/toaster		01 no.
56.	Microwave oven	15 Ltr min.	01 no.
57.	Grinder Machine	10 Ltr capacity (min)	01 no.
58.	Blender/Mixer		01 no.
59.	Juicer machine		01no.

60.	Salamander		01 no.
61.	Dough Kneading Maker	With attachments	01 nos.
C. Shop Floor Furniture and Materials			
62.	Instructor's table		01 no.
63.	Instructor's chair		02 nos.
64.	Locked lockers		02 nos.
65.	White board	(Minimum 4 x 6 feet)	01 no.
66.	Fire Extinguisher CO ₂	2 KG	02 nos.
67.	Fire Buckets	Standard size	02 nos.
68.	Proper Electric & Gas Connections		01 no.
69.	Dustbins	Colour coded	05 nos.
70.	Working table	1 table /5 student	As required
71.	Hand wash basin		05 nos.
72.	Hygiene Kit		05 nos.
73.	Wash Basins		04 nos.
74.	Chart denoting the Do's and Don'ts Kitchen		01 no.
Note: All the tools and equipment are to be procured as per BIS specification.			

TOOLS & EQUIPMENTS FOR EMPLOYABILITY SKILLS		
S No.	Name of the Equipment	Quantity
1.	Computer (PC) with latest configurations and Internet connection with standard operating system and standard word processor and worksheet software.	10 nos.
2.	UPS - 500VA	10 nos.
3.	Scanner cum Printer	01 no.
4.	Computer Tables	10 nos.
5.	Computer Chairs	20 nos.
6.	LCD Projector	01 no.
7.	White Board 1200mm x 900mm	01 no.
Note: Above Tools & Equipments not required, if Computer LAB is available in the institute.		

**FORMAT FOR INTERNAL ASSESSMENT**

Name & Address of the Assessor:						Year of Enrollment:								
Name & Address of ITI (Govt./Pvt.):						Date of Assessment:								
Name & Address of the Industry:						Assessment location: Industry/ ITI								
Trade Name:			Semester:			Duration of the Trade/course:								
Learning Outcome:														
S No.	Maximum Marks (Total 100 Marks)		15	5	10	5	10	10	5	10	15	15	Total Internal Assessment Marks	Result (Y/N)
	Candidate Name	Father's/Mother's Name	Safety Consciousness	Workplace Hygiene	Attendance/ Punctuality	Ability to Follow Manuals/ Written Instructions	Application of Knowledge	Skills to Handle Tools & Equipment	Economical Use of Materials	Speed in Doing Work	Quality in Workmanship	VIVA		
1														
2														