

**GOVERNMENT OF THE PUNJAB**

**TECHNICAL EDUCATION & VOCATIONAL  
TRAINING AUTHORITY**



**CURRICULUM FOR**

**Diploma in Professional Baking and Patisserie**

**(2 – Year Course)**

Evaluated May 2021

**CURRICULUM SECTION  
ACADEMICS DEPARTMENT**

96-H, GULBERG-II, LAHORE

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## **TRAINING OBJECTIVES**

The Diploma in Professional Baking and Patisserie (DPBP), a comprehensive 2-year diploma program comprising intense hands-on training combined with conceptual theoretical knowledge, coupled with industrial internship, aims at imparting a scientific approach to the field of baking and patisserie preparation.

This course, Diploma in Professional Baking and Patisserie has been developed in response to the needs of those seeking managerial employment in International Baking Industry. It provides a vocationally relevant course of education that is intellectually challenging and will prepare students for a career in operational management in the Food production and Hotel Industry, by providing the students with the following:

- Understanding vocational skills of the hotel environment to enable them to be effective in future employment.
- An understanding of industry concepts to encourage independence of thought with which the student will be able to analyze a wide range of Baking and Patisserie situations.
- Understanding of the importance of personal development and to develop and practice these skills to assist them in a future career.
- Opportunities to gain industrial experience, which will allow students to broaden their perspective of the Baking and Patisserie Profession.
- An environment of self-learning with tutor guidance in researching in higher management concepts with higher emphasis on conceptual development and creating a mind for analysis and synthesis.

The course structure will build and develop the students' intellectual capabilities and skills at various levels. Intellectual progression will be achieved by increasing the breadth and complexity of the subject disciplines as student's progress through the course. A progressive range of learning outcomes will achieve the development of students' practical skills and competencies.

While participating in a Baking and Patisserie diploma, students learn the skills for the working in the food service industry. They explore baking fundamentals, food safety, menu preparation and business skills. A baking and Patisserie program prepares students for entry-level work in food service industry.

**CURRICULUM SALIENTS**

Name of Course	Diploma in Professional Baking and Patisserie
Duration of Course	2 Years
Training Methodology	Practical 60%
	Theory 40%
Entry level	Matriculation
Medium of Instruction	English and Urdu

# 1<sup>st</sup> Year

## **SKILL PROFICIENCY DETAILS**

On successful completion of this course, **trainee should be able to:**

1. Prepare Cakes
2. Prepare breads
3. Prepare Viennoiserie and Laminated dough
4. Prepare different types of tarts, pie cookies
5. Prepare cup cake and Muffins
6. Prepare different types of sauces, syrups, icing, mirror glaze and butter cream frostings
7. Manage desserts
8. Calculate the cost of finished goods of baking and patisserie
9. Design a menu or Price list using most of the commands in MS Word
10. Create a grocery / Store bill using formulas in MS Excel.
11. Calculate Average, Mean, Median, Mode, Percentage value, MS Excel.
12. Design a professional Presentation in MS PowerPoint
13. Implement the good hygiene practices for the control of food hazards
14. Implement the food business's hygiene policies & procedures designed to protect food from contamination
15. Implement cleaning schedules, safe use & storage of cleaning agents
16. Report pest infestations to management

## **KNOWLEDGE PROFICIENCY DETAILS**

On successful completion of this course, **trainee should be able to:**

1. Explain the historical perspectives of baking and patisserie.
2. Brief the latest trends and taste evolution of people in the region around the world.
3. Define the terminologies used in the baking and patisserie.
4. Brief about the baking and patisserie commodities.
5. Define the handling, storing of baking and patisserie ingredients and supplies.
6. Explain the appropriate use of large and small equipments and utensils.
7. Explain the cost calculation process of finished goods in baking and patisserie.
8. Explain the process of fermentation
9. Define the Finest quality standards of fusion breads.
10. Explain the process of packaging of fermented dough product.
11. Explain the various methods to produce cakes.
12. Explain the process of choux paste, puff pastry, laminated dough, tarts and pies and cookies.
13. Explain the process of icing, Mirror glaze, buttercream frosting and sauces.
14. Explain the importance of finished goods temperature and uses of freezer and chiller.
15. Define the basic terminologies of Computer.
16. Explain the use of Computer Applications
17. Explain the use of Internet & Electronic Mail
18. Explain the storage temperature of food
19. Explain the danger zone temperatures
20. Explain Food Contamination Hazards, contamination & cross contamination
21. Define food microbiology & food borne disease
22. Explain the importance of Cleaning and sanitation

## **SCHEME OF STUDIES**

### Diploma in Professional Baking and Patisserie (2 – Years Course)

#### **1<sup>st</sup> Year**

S.No	Main Topic	T	P	C
1	English (I)	2	0	2
2	Urdu (I)	2	0	2
3	Islamic Studies / Civics (for Non Muslim)	1	0	1
4	Supervising Food Safety-I	1	3	2
5	Professional Baking	2	6	4
6	Computer Fundamentals	1	3	2
7	Research Project I	0	6	2
<b>Total</b>		<b>9</b>	<b>18</b>	<b>15</b>

Note: (1) 32 Hour for theory = 1 credit = 50 marks

96 hour for practical = 1 credit = 50 marks

(2) Research Project-I will be completed during whole session and sessional marks will be awarded according to performance of the student.

**DETAIL OF COURSE CONTENTS****Diploma in Professional Baking and Patisserie  
(2-Year Course)****1<sup>st</sup> Year**

<b>S.No</b>	<b>Detail of Topics</b>	<b>Theory Hours</b>	<b>Practical Hours</b>
<b>1.</b>	<b>English (I)</b> The detail course outline of the subject of English will be the same as of the Board of Intermediate and Secondary Education	64	0



S.No	Detail of Topics	Theory Hours	Practical Hours
2.	<b>Urdu (I)</b> The detail course outline of the subject of Urdu will be the same as of the Board of Intermediate and Secondary Education	64	0

S.No	Detail of Topics	Theory Hours	Practical Hours
3.	<b>Islamic Studies / Civics for Non Muslims</b> The detail course outline of the subject of Islamic Studies / Civics ( for Non Muslim) will be the same as of the Board of Intermediate and Secondary Education	32	0

S.No	Detail of Topics	Theory Hours	Practical Hours
4.	<b>Supervising Food Safety-I</b>	<b>32</b>	<b>96</b>
	<b>4.1 An introduction to Food Safety</b>	06	18
	4.1.1 The cost of Poor Hygiene & safety for the business		
	4.1.2 Benefits of Good Food Hygiene & safety		
	4.1.3 Type of contamination hazards		
	4.1.4 Requirements for bacterial multiplication		
	4.1.5 Spoilage		
	4.1.6 High-risk, Raw foods to be cooked, Low- Risk & Ready to eat raw		
	4.1.7 Vulnerable Groups		
	<b>4.2 Microbiology</b>	06	18
	4.2.1 The basic bacteriology		
	4.2.2 Acidity & Alkalinity		
	4.2.3 Danger zone temperatures		
4.2.4 Toxin production			
4.2.5 spores & its formation			
4.2.6 Destruction of bacteria			
4.2.7 Molds, yeasts virus & Protozoa			
<b>4.3 Contamination Hazards &amp; its Control</b>	07	21	
4.3.1 Sources & routes of bacterial contamination			
4.3.2 Microbiological hazards & its control			
4.3.3 Physical Hazards & its control			
4.3.7 Chemical hazards & its control			
4.3.8 Allergenic Hazards & its Control			
<b>4.4 Food Poisoning &amp; its sources</b>	07	21	
4.4.1 Common food Poisoning Bacteria's			
4.4.2 Casual factors relating to Food poisoning outbreaks			
4.4.3 Personal hygiene			

	<p>4.4.4 Exclusion of Food handlers &amp; the Role of supervisor</p> <p>4.4.5 The Storage &amp; temperature control of Food</p> <p>4.4.6 Stock Rotation</p> <p>4.4.7 Operating Temperatures</p> <p><b>4.5 Monitoring Temperatures</b></p> <p>4.5.1 Storage of frozen Food</p> <p>4.5.2 Reheating &amp; Hot holding</p> <p>4.5.3 Role of Supervisor</p>	06	18
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<p><b>5</b></p>	<p><b>Professional Baking and Patisserie</b></p> <p><b>5.1 Baking and Patisserie</b></p> <p>5.1.1 Introduction to Baking and Patisserie</p> <p>5.1.2 History of Baking and Patisserie</p> <p>5.1.3 Career Opportunities for Baking and Patisserie</p> <p>5.1.4 The Nature of Baking and Patisserie Business</p> <p>5.1.4.1 Managing physical Assets</p> <p>5.1.4.2 Managing Information</p> <p>5.1.4.3 Managing Human Resources</p> <p>5.1.5 Managing Time (Review daily Operations, learn to communicate clearly,)</p> <p>5.1.6 Baking and Patisserie Profession (Commitment to serve, Responsibilities, Good Judgment)</p> <p><b>5.2 Ingredient Identification</b></p> <p>5.2.1 Flours, Grains and Meals</p> <p>5.2.2 Sugar, Syrups and other sweeteners (Granulated sugar, Sanding sugar, Brown sugar, Corn syrup, Glucose, Syrups and Molasses)</p> <p>5.2.3 Thickening Agents (Gelatin, Pectin, Agar Agar)</p> <p>5.2.4 Dairy Products</p> <p>5.2.5 Fermented milk product (Buttermilk, Sour cream, Yogurt)</p> <p>5.2.6 Mozzarella cheese, Cheddar cheese, Ricotta cheese, Cream cheese and Parmesan cheese etc.</p> <p>5.2.7 Butter</p> <p>5.2.8 Oil, Shortenings and other fats.</p> <p>5.2.9 Chocolate</p> <p>5.2.10 Leaveners, (yeast, baking powder, Baking soda)</p> <p>5.2.11 Eggs</p> <p>5.2.12 Salt (Table salt, Kosher salt, Sea Salt)</p> <p>5.2.13 Herbs, Spices and Flavors</p>	<p><b>64</b></p> <p>06</p> <p>06</p>	<p><b>192</b></p> <p>00</p> <p>00</p>
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5.2.14 Nuts		
5.2.15 Selecting and Handling fresh Produce (Fruits & Vegetables)		
5.2.16 Extracts (Vanilla, lemon, mint, almond etc.)		
<b>5.3 Equipment Identification</b>	06	18
5.3.1 Scaling and Measuring tools (Digital scale, Thermometer and Measuring cups and spoons etc.)		
5.3.2 Basic baking utensils		
5.3.3 Equipment		
5.3.3.1 Dough Mixers		
5.3.3.2 Oven		
5.3.3.3 Proofers		
<b>5.4 Baking Formulas and bakers Percentage</b>	06	18
5.4.1 Baking Formulas		
5.4.2 Standardized formulas		
5.4.3 Formula calculation		
5.4.4 Converting to Matrix units		
<b>5.5 Yeast raised breads and rolls</b>	06	30
5.5.1 Bread production process		
5.5.2 Fermentation		
5.5.3 Resting Fermentation		
5.5.4 Enriched Dough (based on fat and milk)		
5.5.5 Lean dough (Hard crust dough)		
5.5.6 Sourdough (Naturally leavened bread)		
<b>5.6 Pastry Dough and Batters</b>	07	36
5.6.1 Rubbed Dough (by use of butter and flour)		
5.6.2 Short Dough (use for pie, tart and quiche)		
5.6.3 Crumb Crust (use for cookie or cracker, nuts)		
5.6.4 Pate a Choux (Cream puff, Éclairs etc.)		
5.6.5 Laminated Dough (Puff pastry, Danish, Pastry, croissant etc.)		
5.6.6 Pie, tarts and Fruits desserts.		
<b>5.7 Cakes</b>		

5.7.1	Basic Principles of cakes		
5.7.2	Pan Preparation		
5.7.3	Cooling Cakes	08	24
5.7.4	Storing Cake		
5.7.5	Methods of making cakes		
5.7.5.1	Blending Method		
5.7.5.2	Creaming Method		
5.7.5.3	Two-stage mixing method		
5.7.5.4	Cold & Warm foaming method		
5.7.5.5	Combination mixing Method		
<b>5.8</b>	<b>Cookies</b>		
5.8.1	General Pan Preparation for cookies		
5.8.2	General Cooling instruction for cookies	06	30
5.8.3	Traditional rolled and cut out cookies		
5.8.4	Stencils Cookies		
5.8.5	Molded Cookies		
5.8.6	Piping Cookies		
<b>5.9</b>	<b>Icing, Mirror Glaze, Sauces and Butter cream Frosting.</b>		
<b>5.10</b>	<b>Desserts</b>	06	12
		06	24

6	<p><b>Computer Fundamentals</b></p> <p><b>6.1 Introduction to Computer</b></p> <p>6.1.1 Classification of Computer</p> <p>6.1.2 Hardware &amp; Software &amp; their types</p> <p>6.1.3 Characteristics of Personal Computer</p> <p>6.1.4 Introduction to Microsoft Windows</p> <p>6.1.5 Keyboard Shortcuts keys for Microsoft Windows</p> <p>6.1.6 File Management</p> <p>6.1.7 Standard Desktop Menus, Settings and Customized Desktop</p> <p>6.1.8 View Hardware Information &amp; <i>Add/Remove Hardware</i> <i>Add/Remove Software</i></p> <p>6.1.9 Printer Setup</p> <p><b>6.2 MS Word</b></p> <p><b>6.2.1 Introduction to Word</b></p> <p>6.2.2 The Menu Bar and commands/Ribbons/Groups &amp; Commands</p> <p>6.2.3 Entering Text, Undo &amp; Redo</p> <p>6.2.4 Saving Opening files in word documents</p> <p>6.2.4 Correcting Mistakes &amp; Formatting Text</p> <p>6.2.5 Writing Styles</p> <p>6.2.6 Formatting with Fonts, Spacing &amp; Alignments</p> <p>6.2.7 Printing</p> <p>6.2.8 Working with table</p> <p>6.2.9 Page Setup</p> <p>6.2.10 Insert a picture</p> <p>6.2.11 Home (Clipboard, Font, Paragraph, Style, Editing etc.)</p> <p>6.2.12 Insert (Page, Table, Illustration, Links, Header&amp; Footer, etc.)</p> <p>6.2.14 Page Layout (Themes, Page Setup, Page Back ground etc.)</p> <p>6.2.15 Review (Proofing, Commands, &amp; Protection etc.)</p>	32	96
		6	19
		6	18



	<p>6.2.16 View (Document Views, Show/Hide, Window etc.)</p> <p>6.2.17 Short Cut Keys used in MS Word</p> <p>6.2.18 Exercises based on Real world context (Business Letter Writing, Memo Writing, CV Writing etc.)</p> <p><b>6.3 MS Excel</b></p> <p>6.3.1 Introduction to MS Excel</p> <p>6.3.2 Home (Clipboard, font, Alignments, Number, Style, Cells, Editing etc.)</p> <p>6.3.3 Insert (Tables, Illustration, Charts, Links, text box etc.)</p> <p>6.3.4 Page Layout (Themes, Page setup, Scale to fit, Sheet option, Arrange, Getting Data into Excel, Importing Text Files, Using the Freeze/Unfreeze Panes Functionality, Using the Zoom Functionality, Using Hot Keys etc.)</p> <p>6.3.5 Managing Rows &amp; Columns</p> <p>6.3.6 Finding, Replacing, Sorting Data</p> <p>6.3.7 Work Sheet, Calendar, Inventory Sheet</p> <p>6.3.8 Working with Data and hyperlinks, cell references</p> <p>6.3.09 Formulas (Addition, subtraction, Multiplication, Division, IF THEN, FOR NEXT, then AND, OR, NOT, Date &amp; Time, Now, Today, Mean, median, mode, minimum, maximum, sum, etc.)</p> <p>6.3.10 Working with Data using basic Functions (Constants, Formulas &amp; Cell References, Understanding the Order of Operations, Using Formulas with Dates &amp; Text, Linking Cells &amp; Using Comparison Operators, creating an Absolute Reference, Defining Named Ranges, Exploring the Function Library, Using the AutoSum Function harts, Column, line, pie, Bar, Pictures, Smart art, clip art, format picture, object, symbols etc.)</p> <p><b>6.4 MS Power Point</b></p> <p><b>6.4.1 Introduction to MS Power Point</b></p> <p>6.4.2 UNDERSTANDS THE BASICS: (Setting Themes, Color Schemes, Fonts &amp; Effects, Modifying Slide Masters &amp; Layouts,</p>	7	20
	<p><b>6.4.1 Introduction to MS Power Point</b></p> <p>6.4.2 UNDERSTANDS THE BASICS: (Setting Themes, Color Schemes, Fonts &amp; Effects, Modifying Slide Masters &amp; Layouts,</p>	07	19

	<p>Choosing Background Styles, Creating Custom Slide Layouts, Starting the Presentation, Adding Slides, Working with the Outline Pane, Adding Slides from Text Files, Editing Slides Using Copy &amp; Paste)</p> <p>6.4.3 FORMATTING TEXT: (The Font Dialog Box, Applying Text Fills &amp; Effects, Paragraph Settings, Using Tabs &amp; Indent Markers</p> <p>6.4.4 USE DRAWING TOOLS: Inserting &amp; Modifying Shapes, Using the Picture Fill, Using the Gradient Fill, Applying Shape Effects, Arranging Shapes).</p> <p>6.4.5 USE PICTURES: (Inserting Pictures, Using the Clip Art Pane, Formatting &amp; Arranging Images, Creating a Photo Album)</p> <p>6.4.6 WORK WITH SmartArt: (Converting Text to SmartArt, Formatting SmartArt Diagrams, Modifying SmartArt Diagrams)</p> <p>6.4.7 CREATE TABLES &amp; CHARTS: (Creating a Table, formatting a Table, creating a Chart, Adjusting the Design &amp; Layout of a Chart, Additional Formatting Options for Charts</p> <p>6.4.8 USE ANIMATION: (Types of Animations, Animating Text, Animating AutoShapes, Animating Charts, Animating Tables, , Animating Smart-Art, Combining Animations, Creating Trigger Animations, Applying Slide Transitions)</p> <p>6.4.9 ADD MULTIMEDIA: (Adding Sound, Adding Video, Adding Flash)</p> <p>6.4.10 SHOW PRESENTATION: (Opening in Slide Show View, navigating with the Keyboard, Using Presenter View, Printing Handouts &amp; Speaker Notes)</p> <p><b>6.5 Internet &amp; Electronic Mail</b></p> <p>6.5.1 Introduction to WWW (world Wide Web)</p> <p>6.5.2 Internet Browsers (Internet Explorer, Opera, Chrome etc.)</p> <p>6.5.3 Select a Link &amp; Search a Web</p> <p>6.5.4 Introduction to E-Mail</p> <p>6.5.5 Create a message</p>	7	20
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	6.5.6 Send and Receive E-Mail		
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7.	<b>Research Project (I)</b> <b>7.1 Background and Justification for Selection of the Topic</b> 7.1.1 Why this topic interests you? 7.1.2 What is your academic background of choosing this topic and how you justify it? 7.1.3 Which people will benefit from your research? 7.1.4 Previous research related to your area of investigation. <b>7.2. Statement of Objectives and Hypothesis to Be Examined</b> 7.2.1 Write your Research / Hypothesis Questions 7.2.2 What are the objectives of your hypothesis? 7.2.3 What are the limitations of your hypothesis questions? <b>7.3 Details of Information/Data Collection Methods</b> 7.3.1 What are the types of your information/data collection? 7.3.2 Why the above types of information/data collection are important in your research? <b>7.4 Details of Data Analysis Methods</b> 7.4.1 How you will analyse your data? <b>7.5 Literature Review</b> 7.5.1 Critical review of Literature 7.5.2 Theory on which studies based 7.5.3 Identify problems, short-comings, or gaps in your research 7.5.4 Future directions for research <b>7.6 Timescale Of Completing The Thesis</b> 7.6.1 When will you decide your thesis title? 7.6.2 When will you decide your thesis hypothesis? 7.6.3 When will you get your data? 7.6.4 When will you analyse your data? 7.6.5 When you will write each Chapter of your thesis? <b>7.7 Budget</b> 7.7.1 How much this research will cost you?	0	<b>192</b> 24  24  24  24  24  24  24
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	<b>7.8 Findings and recommendations/ conclusion</b> 7.8.1 Briefly outline the recommendations and the conclusion from the data analysis		24
<b>Total</b>		<b>288</b>	<b>576</b>

## **LIST OF PRACTICALS**

### **YEAR-I**

#### **Prepare the following:**

1. Chocolate chip cookies, Peanut butter cookies, Almond biscotti
2. Almond khatai, Meringue, Cheese tart, Chocolate tart
3. Custard tart, Walnut tart, Coconut tart, Lemon tart
4. Tres leches cake, Fudge cake, Vanilla fruit cake
5. Red velvet cake, Milky fudge cake, Ice cream cake , Swiss roll
6. Opera , Fudge Brownie, Blondie
7. Death by chocolate cake, Snicker chocolate cake, Basbousa
8. Pavlova, Baked cheese cake
9. White bread, Bran bread, Multigrain bread
10. French loaf, Garlic bread, Doughnut
11. Banana bread, Croissant , Danish pastry, Cinnamon roll
12. Gallate Bagels Bread sticks
13. Quiche Lorraine, Chicken bread, Date bread
14. Sugar sticks, Chicken Pattie, vegetable square lattice
15. Tie puff, bakar khani, Mille feuille
16. French heart, cream roll, Apple strudel, vol Au vent
17. Chocolate éclairs, Cream puff, savory puff
18. Saint Honore, Paris brest
19. Croquombouche
20. Date pie, Apple crumble pie
21. Kunafa, caramel brownie trifle, Molten lava
22. Snicker ice box dessert, caramel egg pudding, Marie cocktail
23. Tiramisu, Baked yogurt, baked soufflé, Sauces and Butter cream Frosting, Fudge sauce, caramel sauce, salted caramel sauce, Ganache, Milky fudge, coffee buttercream
24. Create a document in MS Word (Letter, Job Application, CV/Resume etc.)

25. Create a title page, a leaflet and an organizational chart of hotel using smart Art in MS Word.
26. Design a menu or Price list using most of the commands in MS Word.
27. Create a grocery/ Store bill using sum formula in MS excel.
28. Create Inventory Record or Result card using MS excel.
29. Create a professional Presentation in MS PowerPoint.

# 2<sup>nd</sup> Year



## **SKILL PROFICIENCY DETAILS**

On successful completion of this course, **trainee should be able to:**

1. Prepare different layers cakes.
2. Use Of nozzles to create borders around cakes.
3. Produce different piping art.
4. Prepare fondant from scratch
5. Prepare sharp edges fondant cakes.
6. Produce fondant characters, flowers etc.
7. Prepare 3 to 4 tiers wedding cakes
8. Prepare 3D creations
9. Prepare Gravity cakes
10. Write unique messages on cakes.
11. Paint different images on cakes.
12. Prepare cakes according to customer specifications.
13. Identify the common allergens handled in the kitchen
14. Identify the rules of handling frozen food products
15. Identify the general principles & design of premises
16. Identify the common color coding system of chopping boards
17. Implement the HACCP standards for a food business

## **KNOWLEDGE PROFICIENCY DETAILS**

On successful completion of this course, **trainee should be able to:**

1. Explain the standard baking and patisserie procedures using the appropriate fondant tools and equipment's.
2. Brief the process of filling, crumb coating and frosting.
3. Explain the process of generating specific colors by using primary color.
4. Explain the process of Balancing and stacking two or three tier cake.
5. Define basic piping skills and cake decorating skills with cream.
6. Explain the process of storing fondant for long time without any preservatives.
7. Explain the stencils and embossing work by maintaining the temperature of Fondant cakes.
8. Define the process of making a wedding cake.
9. Define the process of making and balancing gravity cakes.
10. Explain the process of 3D creations.
11. Explain the process of making of royal icing.
12. Define the process of painting on fondant and buttercream cakes.
13. Explain the marzipan.
14. Explain the process of making fancy cookies.
15. Explain the importance of freezer and refrigerator for storing the Decorated and Fondant Art cakes.
16. Explain the Prerequisite program for the successful implementation of HACCP
17. Define the food safety policies for a business
18. Explain the different Pest control methods used in food industry
19. Define the legal requirements of design & construction of equipments
20. Explain the importance of food safety culture

## **SCHEME OF STUDIES**

### Diploma in Professional Baking and Patisserie (2 – Years Course)

#### **2<sup>nd</sup> Year**

S.No	Main Topic	T	P	C
1	English (II)	2	0	2
2	Urdu (II)	2	0	2
3	Pakistan Studies	1	0	1
4	Supervising Food Safety-II	1	3	2
5	Cake Decoration and Fondant Art	2	6	4
6	Research Project (II)	0	6	2
<b>Total</b>		<b>8</b>	<b>15</b>	<b>13</b>

Note: (1) 32 Hour for theory = 1 credit = 50 marks

96 hour for practical = 1 credit = 50 marks

- (2) Research Project-II will be completed during whole session and sessional marks will be awarded according to performance of the student.

**DETAIL OF COURSE CONTENTS**Diploma in Professional Baking and Patisserie  
(2-Year Course)**2<sup>nd</sup> Year**

<b>S.No</b>	<b>Detail of Topics</b>	<b>Theory Hours</b>	<b>Practical Hours</b>
1.	<b>English (II)</b> The detail course outline of the subject of English will be the same as of the Board of Intermediate and Secondary Education	64	0

S.No	Detail of Topics	Theory Hours	Practical Hours
2.	<b>Urdu (II)</b> The detail course outline of the subject of Urdu will be the same as of the Board of Intermediate and Secondary Education	64	0

S.No	Detail of Topics	Theory Hours	Practical Hours
3.	<b>Pakistan Studies</b> The detail course outline of the subject of Pakistan Studies will be the same as of the Board of Intermediate and Secondary Education	32	0

S.No	Detail of Topics	Theory Hours	Practical Hours
4.	<b>Supervising Food Safety II</b>	<b>32</b>	<b>96</b>
	<b>4.1 Food Spoilage &amp; Preservation</b>	5	16
	4.1.1 Rancidity		
	4.1.2 Methods of Food preservation		
	4.1.3 Chemical Methods of preservation		
	4.1.4 Fermentation		
	4.1.5 Food irradiation		
	4.1.6 Dehydration as a means of preservation		
	<b>4.2 Design &amp; Construction of Food premises &amp; Equipment</b>	5	16
	4.2.1 The construction of premises		
	4.2.2 Cleaning & Disinfection facilities		
	4.2.3 Storage & disposal of waste		
	4.3.2 Hand washing facilities		
	4.3.3 Sanitary conveniences & washing facilities		
	4.3.4 Design & construction of equipment		
	4.3.5 Construction materials		
	4.3.6 Maintenance of premises & equipment		
	<b>4.3 Cleaning &amp; Disinfection</b>	6	16
	4.3.5 Benefits of cleaning		
	4.3.6 Cleaning equipment		
	4.3.7 Procedures & Methods of Cleaning		
	4.3.7 Disinfection & its effectiveness		
	4.3.8 Cleaning schedules		
	4.3.9 Role of supervisor in Cleaning		
	<b>4.4 Pest Management</b>	6	16
	4.4.1 Signs of insects & Rodents infestation		
	4.4.2 General pest control		

4.4.4 Denial of aces & food harborage		
4.4.5 Pest control		
4.4.6 Environmental control		
4.4.7 Physical & Chemical Control		
4.4.8 The use of pest control contractor		
4.4.9 Role of supervisor in Pest Control		
<b>4.5 Supervision of Food safety</b>	5	16
4.5.1 Essential supervisor skills		
4.5.2 Food safety Culture		
4.5.3 Food safety policies		
4.5.4 The inspection/ audit of food premises		
4.5.5 Legal requirements for Training & Training of food handlers		
4.5.6 Investigation of Food poisoning outbreaks		
<b>4.6 Food Safety Management System</b>	5	16
4.6.1 Food Safety Management & Hazard Analysis Critical control Points		
4.6.2 Pre-Requisites for HACCP (Pre-Requisites Programs)		
4.6.3 The implementation of Hazard Analysis Critical control Points Plan		
4.6.4 Safer Food better business system		
4.6.5 Food safety Management for Retailers		



5	<p><b>Cake Decoration and Fondant Art</b></p> <p><b>5.1 Introduction to Cake Decoration</b></p> <p>5.1.1 Use of Fondant tools and equipments</p> <p>5.1.2 Covering a Cake Board</p> <p>5.1.3 Working with Color</p> <p>5.1.4 The Art of ICING a Cake</p> <p>5.1.5 Assembling a Layered Cake</p> <p>5.1.6 Crumb-Coating and Icing a Cake</p> <p>5.1.7 Spackling a Cake</p> <p>5.1.8 Icing a Round Cake</p> <p>5.1.9 Covering a cake with Ganache</p> <p>5.1.10 Royal Icing a marzipan cake</p> <p>5.1.11 Stack the Cake Tiers</p> <p>5.1.12 Tiers with columns or Pillars</p> <p><b>5.2 Piping Skills</b></p> <p>5.2.1 Paper Cones</p> <p>5.2.2 Icing Preparation</p> <p>5.2.3 Practicing Border Skills</p> <p>5.2.4 Star Flower</p> <p>5.2.5 Ballooning</p> <p>5.2.6 Rosettes, Zigzag</p> <p>5.2.7 Reverse Shells</p> <p>5.2.8 Fleur-De-Lis</p> <p>5.2.9 Rope of cream, butter cream, fondant etc.</p> <p>5.2.10 Icing Components, Grapes Clusters, Sweet Pea Cluster</p> <p>5.2.11 E Shell, Curved Shells with Shell Accents, Shells with Flutes, Ruffles, Swags, Bows</p> <p>5.2.12 Basket Weave</p> <p>5.2.13 Top and Bottom Border Designs</p>	64	192
		10	40
		12	40

	<p><b>5.3 Fondant Art and Gum paste Art</b></p> <p>5.3.1 Fondant making from scratch</p> <p>5.3.2 How to store fondant for long time</p> <p>5.3.3 Making Hand Modeling and flowers work from scratch</p> <p>5.3.4 Paint on fondant using stencils</p> <p>5.3.5 Making fondant wedding cake and gravity cake.</p> <p>5.3.6 3-D creations</p> <p>5.3.7 How to make the Marzipan and its characters</p> <p>5.3.8 How to make customized fondant marzipan cakes with costing</p> <p><b>5.4 Decorated Cookies</b></p> <p>5.4.1 How to make the butter cookies</p> <p>5.4.2 Apply fondant and royal icing on cookies with different designs and colors</p> <p>5.4.3 How to pack the customized fondant and royal icing cookies with costing</p> <p><b>5.5 The Arts of Writing and Painting</b></p> <p>5.5.1 Alphabet Practice, writing on iced cake</p> <p>5.5.2 Writing on a Sugar Plaque,</p> <p>5.5.3 Writing Styles (Simple Block Lettering, Elegant Lettering etc.)</p> <p>5.5.4 Hand Painting with Food Color</p>	<p>14</p> <p>12</p> <p>14</p>	<p>38</p> <p>40</p> <p>34</p>
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<b>6.</b>	<b>Research Project (II)</b>	<b>0</b>	<b>192</b>
	<b>6.1 Background and Justification for Selection of The Topic</b>		24
	6.1.1 Why this topic interests you?		
	6.1.2 What is your academic background of choosing this topic and how you justify it?		
	6.1.3 Which people will benefit from your research?		
	6.1.4 Previous research related to your area of investigation.		
	<b>6.2. Statement Of Objectives And Hypothesis To Be Examined</b>		24
	6.2.1 Write your Research / Hypothesis Questions		
	6.2.2 What are the objectives of your hypothesis?		
	6.2.3 What are the limitations of your hypothesis questions?		
	<b>6.3 Details Of Information/Data Collection Methods</b>		24
	6.3.1 What are the types of your information/data collection?		
	6.3.2 Why the above types of information/data collection are important in your research?		
	<b>6.4 Details Of Data Analysis Methods</b>		24
	6.4.1 How you will analyse your data?		
	<b>6.5 Literature Review</b>		24
	6.5.1 Critical review of Literature		
	6.5.2 Theory on which studies based		
	6.5.3 Identify problems, short-comings, or gaps in your research		
	6.5.4 Future directions for research		
	<b>6.6 Timescale Of Completing The Thesis</b>		24

6.6.1 When will you decide your thesis title?		
6.6.2 When will you decide your thesis hypothesis?		
6.6.3 When will you get your data?		
6.6.4 When will you analyse your data?		
6.6.5 When you will write each Chapter of your thesis?		24
<b>6.7 Budget</b>		
6.7.1 How much this research will cost you?		24
<b>6.8 Findings and recommendations/ conclusion</b>		
6.8.1 Briefly outline the recommendations and the conclusion from the data analysis		
<b>Total of 2<sup>nd</sup> Year</b>	<b>256</b>	<b>480</b>
<b>Grand Total of 1<sup>st</sup> &amp; 2<sup>nd</sup> Year</b>	<b>544</b>	<b>1056</b>

## **LIST OF PRACTICALS**

### **Year-02**

#### **Prepare the following:**

1. Bake a Cake, Icing, Piping and Decoration
2. Prepare single-layer cake
3. Prepare two layer cakes
4. Prepare Multi-layer cakes
5. Create piping with different designs
6. Assemble Cakes
7. Fondant Making
8. Fondant Flowers
9. Gravity Cake
10. Royal Icing Pipe flowers
11. Royal Icing Design
12. Bird Cage Cake
13. Marzipan
14. Gum Paste
15. Gum Paste Flowers, characters etc.
16. Decorations of stars, flowers, leaves, Butterfly Cake etc.
17. Use of Fondant in Combination borders and Side decorations
18. Butter Cream Borders,
19. 3-D Creations
20. Write unique Messages On fondant Cake
21. Creative Designs in different cakes,
22. Textured Designed cake
23. Floral Cake
24. Rose cake,
25. Wedding Cake
26. Batten Berg Cake

**LIST OF TOOLS / EQUIPMENTS / UTENSILS**  
(For Class of 25 Students)

<b>Name of Trade</b>	<b>Diploma in Professional Baking and Patisserie</b>
<b>Duration of Course</b>	<b>2 Years</b>

S. No	Equipment and Utensils	Quantity
1.	Measuring cups (04 Pcs. Set)	25
2.	Measuring spoon (04 Pcs. Set)	25
3.	Measuring jugs (Liter)	06
4.	Measuring jugs (Half Liter)	06
5.	Baking brush	25
6.	Paint brushes	25
7.	Baking gloves	06
8.	Round Cake mold 4 Inches	04
9.	Round Cake mold 5 Inches	04
10.	Round Cake mold 6 Inches	04
11.	Round Cake mold 7 Inches	04
12.	Round Cake mold 8 Inches	04
13.	Round Cake mold 9 Inches	04
14.	Round Cake mold 10 Inches	04
15.	Brownie mold 6*6 Inches	04
16.	Brownie mold 8*8 Inches	04
17.	Brownie mold 10*10 Inches	04
18.	Cupcake tray (12 Pieces)	04
19.	Muffin cups	12
20.	Pie pan 9*2 Inches	12
21.	Pie pan 4*2 Inches	12
22.	Tart pan small bite size	12
23.	Tart pan medium size (6*2 Inches)	12
24.	Tart pan large size (8*2 Inches)	12
25.	Quiche pan 9*2 Inches	12
26.	Quiche pan 4*2 Inches	12
27.	Desserts glasses	25
28.	Silt pad 18*26 Inches	12
29.	Silt pad 18*13 Inches	12
30.	Silt pad 09*13 Inches	12
31.	Bread knife 09 Inches Long	25
32.	Bread knife 11 Inches Long	25

33.	Palette knife Small Size	25
34.	Palette knife Medium Size	25
35.	Palette knife Large Size	25
36.	Off set spatula Small Size	25
37.	Off set spatula Medium Size	25
38.	Off set spatula Large Size	25
39.	Chef knife	25
40.	Baking tray Small Size	12
41.	Baking tray Medium Size	12
42.	Baking tray Large Size	12
43.	Storage tray Small Size	12
44.	Storage tray Medium Size	12
45.	Storage tray Large Size	12
46.	Cheese Cake ring mold 4 Inches	04
47.	Cheese Cake ring mold 5 Inches	04
48.	Cheese Cake ring mold 6 Inches	04
49.	Cheese Cake ring mold 7 Inches	04
50.	Cheese Cake ring mold 8 Inches	04
51.	Cheese Cake ring mold 9 Inches	04
52.	Cheese Cake ring mold 10 Inches	04
53.	Wire whisk Small Size	12
54.	Wire whisk Medium Size	12
55.	Wire whisk Large Size	12
56.	Mixing bowl Small Size	12
57.	Mixing bowl Medium Size	12
58.	Mixing bowl Large Size	12
59.	Mixing bowl Extra Large Size	12
60.	Scissors Small Size	12
61.	Scissors Medium Size	12
62.	Pizza cutter Small Size	06
63.	Pizza cutter Large Size	06
64.	Peel Wood	04
65.	Peel Aluminum	04
66.	Rolling pins Small Size	25
67.	Rolling pins Medium Size	25
68.	Rolling pins Large Size	25
69.	Piping bags	25
70.	Nozzles Set (06 Different Designs)	25
71.	Bench Scraper	25

72.	Bowl scraper	25
73.	Weighing scale (05 Kg Capacity)	04
74.	Weighing scale (10 Kg Capacity)	04
75.	Grater	04
76.	Rubber spatula (Steel Handle)	25
77.	Rubber spatula (Plastic Handle)	25
78.	Ladle spoon	06
79.	Cutting boards (Plastic)	25
80.	Cutting boards (Wood)	25
81.	Cookies cutter Set	25
82.	Ramikins(Ceramics small bowl)	25
83.	Ramikins(Glass small bowl)	25
84.	Strainer	06
85.	Cake slicer	04
86.	Cake lifter Mega	02
87.	Cake lifter Mini	02
88.	Universal adjustable cutter	02
89.	Bomb mold	06
90.	Loaf pan	06
91.	Blow torch	04
92.	Tea Spoon	12
93.	Dessert Spoon	12
94.	Dessert Fork	12
95.	Dessert Knife	12
96.	Service Curry Spoon	04
97.	Service Rice Spoon	04
98.	Sugar Spoon	02
99.	Butter Knife	02
100.	Service Fork	02
101.	Cake Fork	12
102.	Ice Cream Spoon	12
103.	Soup Ladle	02
104.	Tea Spoon Big	12
105.	Service Tong	02
106.	Ice Tong	02
107.	Demitasse Spoon	06
108.	Soup Spoon	12
109.	Non-Stick Spoon Set (06 Pcs. Set)	04
110.	Non-Stick Fry Pan	04
111.	Fry Pan	06
112.	Sauce Pan No. 7 (Size)	06
113.	Sauce Pan No. 9 (Size)	06
114.	Air Tight Jar	20



115.	Bread molds 6*4 Inches	12
116.	Bread molds 8*4 Inches	12
117.	Bread molds 12*4 Inches	12
118.	Dough mixer machine 07 Liter Capacity	02
119.	Dough mixer machine 10 Liter Capacity	02
120.	Baking Deck oven (02 Trays)	01
121.	Proofer	01
122.	Deep Freezer (680 Liters)	01
123.	Refrigerator (350 Liters - 490 Liters)	01
124.	Dough Sheeter Small	02
125.	Salamander	01
126.	Microwave (32 Liters)	01
127.	Hot case	01
128.	Rotor and pestle	6 sets
129.	Stoves/ Cooking Range 60*24*35	04
130.	Equipment sharing counter with electric extension	02
131.	Floor Mop Bucket	01
132.	Triple Sink Bench	01
133.	Fire Extinguishers per kitchen	02
134.	First Aid Box per kitchen	01

**COMPUTER LAB**  
(For 25 Students)

S. No.	Tools / Equipment	Quantity
1	Latest Computer set complete with all accessories (as per TEVTA MIS notification)	25
2	Multimedia (as per TEVTA MIS notification)	01
3	Printer (Laser jet Light Duty) (as per TEVTA MIS notification)	01
4	Scanner (Light Duty Scanner for A4/ Letter size paper) (as per TEVTA MIS notification)	01
5	Internet Connection	As per requirement
6	Air Conditioner 1.5 Ton	02
7	UPS 10 KVA	01

## **EMPLOYABILITY OF PASS-OUTS**

The pass outs of this course may find job / employment in the following areas / sectors: -

1. Bakery
2. Café
3. Food Industry
4. Hotels.
5. Motels.
6. Resorts.
7. Restaurants.
8. Fast Food Chains.
9. Airlines.
10. Tourism Org.
11. Caterers.
12. Cruise Ships.
13. Bars.
14. Casinos.
15. Clubs.

**MINIMUM QUALIFICATION OF INSTRUCTOR**

- Graduate diploma in International Baking and Patisserie

**OR**

- Graduation with 05 Years practical experience in Baking and Cake  
Decoration

## REFERENCE BOOKS

S. No	Name of Book	Author Name
1.	Baking and Pastry	John wiley and sons
2.	Baking and Pastry: Mastering the art and craft	The Culinary Institute of America (CIA)
3.	The Pastry Chef	Bo Friberg
4.	Professional Baking	Andre' J. Cointreau
5.	How baking works: Exploring the fundamentals of baking science, 3 <sup>rd</sup> edition	Paula Figoni
6.	Escoffier	H.L. Cracknell and R.J. Kaufmann
7.	Bake Wise: The Hows and Whys of Successful Baking with Over 200 Magnificent Recipes Hardcover – Illustrated	Shirley O. Corriher
8.	Rose's Baking Basics: 100 Essential Recipes, with More Than 600 Step-by-Step Photos Hardcover	Rose Levy Beranbaum
9.	Bread Baking for Beginners: The Essential Guide to Baking Kneaded Breads, No-Knead Breads, and Enriched Breads	Bonnie Ohara
10	Cookies	Elinor klivans
11	Nutrition for food service and culinary preparation	Karen Eich Drummond, Lisa M. Bvefere
12	The Complete Book of Icing, Frosting & Fondant Skills	Shelly Baker
13	The Betty Crocker The Big Book of Cupcakes (Betty Crocker Big Book)	Betty Crocker
14	Professional Cake Decorating Hardcover	Toba M. Garrett
15	Creative Cookie Decorating: Buttercream Frosting Designs and Tips for Every Occasion	Emily Hutchinson
16	Wilton Decorating Cakes Book	Jeff Shankman
17	Introduction to Computers, 2019 Edition	Herrera, C. and D. Hajek
18	Essential Logic for Computer Science.	Page, R., & Gamboa, R.
19	Computer Simulate with Mathematics	Richard G
20	Fundamentals of Computer, 6th ed	Long L, Long N,
21	Microsoft Office 2000	Courter G, Marquis A,
22	Supervising Food safety level 3 Highfield	Richard A. Sprenger
23	Hygiene for Management	Richard A. SpRENGER
24	Essentials of Food Safety and Sanitation	David MC Swane
25	Encyclopedia of Food Safety	<u>Yasmine Motarjem</u> ; <u>Gerald</u>

		<u>Moy; E C D Todd</u>
26	THE HACCP HANDBOOK	Richard A. Sprenger
27	Food Safety Management, 1st Edition: A Practical Guide for the Food Industry	Yasmine Motarjemi, Huub Lelieveld
28	Food Safety Handbook	Ronald H. Schmidt, Gary E. Rodrick
29	Food Safety and Protection	<u>V Ravishankar Rai, Jamuna A Bai</u>
30	Microbial Food Safety and Preservation Techniques	<u>V Ravishankar Rai, Jamuna A Bai</u>

**CURRICULUM EVALUATION COMMITTEE**

- 1. Mr. Tauqeer Ul Islam,** **Convener**  
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