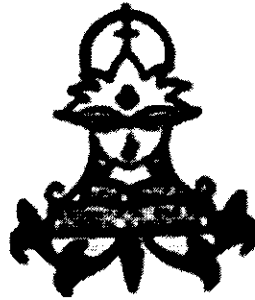


**A.S.D.GOV'T.DEGREE COLLEGE FOR WOMEN  
(AUTONOMOUS), KAKINADA**



**DEPARTMENT OF HOME SCIENCE**

**CERTIFICATE COURSE IN BAKERY AND  
CONFECTIONARY**

**2-01-2023 TO 22-01-23**

**2022-2023**

A.S.D.GOV'T.DEGREE COLLEGE FOR WOMEN (AUTONOMOUS), KAKINADA

DEPARTMENT OF HOME SCIENCE

ACTIVITY PROFORMA

DATE	02-01-2023 TO 22-01-23
CLASS	Any students of the college
NATURE OF THE ACTIVITY	Certificate course in Bakery and Confectionary
TITLE OF THE ACTIVITY	Bakery and Confectionary
NAME OF THE DEPARTMENT	Department of Home Science
STUDENTS PARTICIPATED	35
BRIEF REPORT OF THE ACTIVITY	Department of Home Science Conducted a certificate course on Bakery and Confectionary form 02-01-2023 to 22-01-23. Thirty five students participated in this programme. They learned many varieties of Bakery Items.
NAME OF THE LECTURER WHO ACTED AS RESOURCE PERSON	Department of Home Science
SIGNATURE OF THE DEPARTMENT INCHARGE	<i>H. S. Suresh</i>
SIGNATURE OF THE PRINCIPAL	<i>V. S. Suresh</i>
REMARKS	

From

M. Suvarchala

Lecture In charge

Department of Home Science

Kakinada.

To

The Principal,

ASD GDC for W (A)

Kakinada.

Respected Madam,

**Sub:-** Dept. of Home Science – Permission to conduct certificate course on “*Bakery and Confectionary*” for a period of 10 Days (30 hours) from *02-01-2023 to 22-01-2023*, for all the I, II, & III Year Students of this college.

\*\*\*\*\*

I request you to give us permission to conduct Certificate course on “*Bakery and Confectionary*” for all the I, II, & III Year Students of this college. The certificate course will be conducted from *02-01-2023 to 22-01-2023*.

Thanking you madam.

Yours faithfully,

*M. Suvarchala*

(M.SUVARCHALA)

Lecturer in Home Science  
A.S.D. Govt. DEGREE COLLEGE (W)  
KAKINADA

**A.S.D.GOV.T.DEGREE COLLEGE FOR WOMEN (AUTONOMOUS),  
KAKINADA**

(under the jurisdiction of Adikavi Nannaya University, Rajamahendravaram)



**DEPARTMENT OF HOME SCIENCE**

**CIRCULAR**

The Department of Home Science is going to conduct a certificate course on "*Bakery and Confectionary*" for a period of 20 Days (40 hours) from 02-01-2023 to 22-01-2023, for all the I, II, & III Year Students of this college.

Students who are interested to join in this Certificate course can give their names in the Department of Home Science .The batch consists of 35 students.

*H. Sivarajala*

**Lecturer In charge**

Lecturer in Home Science

A.S.D. Govt. DEGREE COLLEGE (W)  
KAKINADA



*V. Srinivas*  
**Principal**

PRINCIPAL

A.S.D. GOVT. DEGREE COLLEGE (W)  
AUTONOMOUS  
KAKINADA

**ASD Govt Degree College for Women  
(Autonomous) Kakinada**

DEPARTMENT OF HOME SCIENCE

**CERTIFICATE COURSE IN  
BAKERY & CONFECTIONARY**

*02-01-2023 to 20-01-2023*

Bakers' confectionery, also called flour confections, includes principally sweet pastries, cakes, and similar baked goods. Baking is a process of cooking by dry heat in an oven. It is probably the oldest cooking method. Bakery products, which include bread, rolls, cookies, pies, pastries, and muffins.



A.S.D.GOV'T.DEGREE COLLEGE FOR WOMEN (AUTONOMOUS), KAKINADA

DEPARTMENT OF HOME SCIENCE

LIST OF STUDENTS IN BAKERY AND CONFECTIONERY

S.NO	NAME OF THE STUDENT	CLASS/GROUP	SIGNATURE
1	G.ESTTERFLORANCE	III B.SC HOMESCIENCE	G. Estterflorance
2	S.RAMYAJOTHI	III B.SC HOMESCIENCE	S. Ramya Jyothi
3	B.NAGAPRIYANKA	III B.SC HOMESCIENCE	B. Naga priyanka
4	D.BHUMIKA	III B.SC HOMESCIENCE	D. bhumika
5	D.LAVANAYA	III B.SC HOMESCIENCE	D. Lavanya
6	D.SUJITHA	III B.SC HOMESCIENCE	D. SUJITHA
7	M.SRIPRAVALLIKA	III B.SC HOMESCIENCE	M. Sripravallika
8	M.KRISHNAYAMINI	III B.SC HOMESCIENCE	M. Krishnayamini
9	P.NANDINI	III B.SC HOMESCIENCE	P. Nandhini
10	P.SANDHYA	III B.SC HOMESCIENCE	S. Sandhya
11	V.MOUNJI ROY	III B.SC HOMESCIENCE	V. Mounji Roy.
12	A.NEELIMA	III B.SC HOMESCIENCE	A. Neelima
13	CH.SRAVANI	III B.SC HOMESCIENCE	ch. Sravani
14	K.LALITHA DURGA	III B.SC HOMESCIENCE	K. Lalitha Durga
15	K.CHANDU	III B.SC HOMESCIENCE	K. Chandu.
16	M.RAMYA	III B.SC HOMESCIENCE	M. Ramya
17	N.ANJALI	III B.SC HOMESCIENCE	N. Anjali
18	Y.VIJAYAKUMARI	III B.SC HOMESCIENCE	Y. vijayakumari
19	K. VIJAYA KUMARI	II B.SC HOMESCIENCE	K. vijayakumari
20	MD HABIBUNNISA	II B.SC HOMESCIENCE	K. Vijaya Kumari
21	SHAIK RESHMA	II B.SC HOMESCIENCE	S. Reshma
22	B. SINDHUJA	II B.SC HOMESCIENCE	B. Sindhuja
23	G. REMALYA BHAVITHA	II B.SC HOMESCIENCE	G. Remalya Bhavitha
24	K. SAI SWATHI DEVI	II B.SC HOMESCIENCE	P. Mahalakshi
25	P. MAHALAKSHMI	II B.SC HOMESCIENCE	P. Mahalakshmi
26	P. RAJESWARI	II B.SC HOMESCIENCE	P. Rajeswari
27	S. AMBIKA	II B.SC HOMESCIENCE	S. Ambika
28	A.S V L. PRASANNA KUMARI	II B.SC HOMESCIENCE	A.S.V.L. P. Kumari
29	CH. DEVI	II B.SC HOMESCIENCE	ch. Devi
30	D.MOUNIKA	II B.SC HOMESCIENCE	G. Likhitha
31	G. LIKHITHA	II B.SC HOMESCIENCE	D. Mounika
32	G. YAMINI	II B.SC HOMESCIENCE	G. Yamini
33	J. HARSHITHA	II B.SC HOMESCIENCE	J. Harshitha
34	K. SARANYA	II B.SC HOMESCIENCE	K. Saranya
35	K.SRI LAKSHMI	II B.SC HOMESCIENCE	K. Sri Lakshmi

DEPARTMENT OF HOME

SCIENCE.

CERTIFICATE COURSE IN

BAKERY AND CONFECTIONARY

Name of the Office  
**BAKERY AND CONFECTIONERY**

Attendance

Register

S No	NAME	Design nation	Attendance																	
			1	2	3	4	5	6	7	8	9	10								
	<b>III B.S.C. Home Science</b>																			
1	G. Estherlance		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
2	S. Ramyjothi		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
3	B. Nagapriyanka		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
4	O. Bhramika		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
5	D. Lavanya		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
6	O. Sujitha		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
7	M. Sripravallika		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
8	M. Krishnayamini		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
9	P. Nandini		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
10	P. Sandhya		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
11	V. Manjji Ray		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
12	A. neelima		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
13	CH. Sravani		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
14	K. Lali-tha durga		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
15	K. Chandu		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
16	M. Ramya		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
17	N. Anjali		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
18	Y. Vijaya Kumari		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
19	K. Vijaya kamari		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
20	MD. HabibunniSA		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
21	Sk. Reshma		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
22	B. Sindhya		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
23	G. Remalya bhavitha		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
24	K. Sai Sroothi. devi		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
25	P. Mahalakshmi		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
26	P. Rajeswari		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
27	S. Ambika		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
28	A.S.V.L. Prasana kumari		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
29	CH. Devi		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
30	D. manika		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
31	G. likitha		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
32	G. Yamini		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
33	J. Harshitika		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
34	K. Savanya		P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P

Remarks

H. SUVARAJAN  
Lecturer in H.N. Science  
A.S.D. Govt. DEGREE COLLEGE (W)  
RAKINAP.

V. J. R.  
PRINCIPAL  
A.S.D. GOVT. DEGREE COLLEGE (W)  
AUTONOMOUS  
RAKINADA

# **Certificate Course in Bakery and Confectionary**

## **Course Title: Certificate Course in Bakery and Confectionary**

**Course Overview:** Bakery and confectionary is the art of creating a wide variety of baked goods and sweet treats. This course will introduce students to the principles and techniques of baking and confectionary, enabling them to produce delicious pastries, breads, cakes, chocolates, and more.

**Course Duration:** The course will be conducted over three weeks, consisting of twenty sessions.

## **Learning Objectives:**

- Gain an understanding of the fundamentals of baking and confectionary.
- Develop proficiency in baking techniques, including mixing, shaping, proofing, and baking.
- Explore creative approaches to flavor combinations, decoration, and presentation of baked goods and confections.
- Cultivate an appreciation for the artistry and craftsmanship of bakery and confectionary.

## **Course Outline:**

### **1. Introduction to Bakery and Confectionary**

- Overview of bakery and confectionary history, techniques, and trends
- Introduction to ingredients, tools, and equipment
- Safety precautions and hygiene practices in the kitchen

### **2. Basic Baking Techniques: Part I**

- Principles of baking: measuring, mixing, and baking temperatures
- Hands-on practice: Baking basic yeast breads (e.g., white bread, whole wheat bread)

### **3. Basic Baking Techniques: Part II**

- Baking with chemical leavening agents: cakes, muffins, and quick breads
- Hands-on practice: Baking cakes and muffins using various mixing methods



#### **4. Pastry Doughs and Techniques: Part I**

- Introduction to pastry doughs: shortcrust, puff, and choux
- Techniques for making and handling pastry doughs
- Hands-on practice: Making and shaping pastry doughs

#### **5. Pastry Doughs and Techniques: Part II**

- Advanced pastry techniques: laminating, docking, and blind baking
- Hands-on practice: Making laminated pastries (e.g., croissants, Danish pastries)

#### **6. Chocolate and Confectionary: Part I**

- Introduction to chocolate: tempering, molding, and ganache
- Techniques for making chocolate truffles, bonbons, and bars
- Hands-on practice: Making chocolate truffles and molded chocolates

#### **7. Chocolate and Confectionary: Part II**

- Advanced chocolate techniques: painting, piping, and decorating with chocolate
- Hands-on practice: Chocolate decoration and finishing techniques

#### **8. Cake Decorating: Part I**

- Basics of cake decorating: leveling, filling, and crumb coating
- Introduction to buttercream frosting and piping techniques
- Hands-on practice: Decorating cupcakes and simple cakes

#### **9. Cake Decorating: Part II**

- Advanced cake decorating techniques: fondant, royal icing, and sugar flowers
- Hands-on practice: Creating fondant-covered cakes and intricate decorations

#### **10. Specialty Baked Goods and Desserts**

- Introduction to specialty baked goods and desserts: macarons, éclairs, tarts, etc.
- Techniques for making and decorating specialty items
- Hands-on practice: Creating specialty baked goods and desserts

#### **Assessment Methods:**

- Participation in class discussions and activities
- Completion of hands-on baking and confectionary projects
- Final presentation and evaluation of student creations

#### **Materials Required:**

- Baking ingredients (flour, sugar, butter, eggs, etc.)
- Baking tools and equipment (mixers, ovens, pastry bags, etc.)
- Chocolate and confectionary ingredients (chocolate, cream, molds, etc.)

- Cake decorating supplies (frosting, fondant, piping tips, etc.)
- Packaging materials for finished products

Introduction to Bakery and Confectionary • Overview of bakery and confectionary history, techniques, and trends • Introduction to ingredients, tools, and equipment • Safety precautions and hygiene practices in the kitchen

Certainly! Here's an introduction to bakery and confectionary:

**1. Overview of Bakery and Confectionary:** Bakery and confectionary are culinary arts dedicated to the creation of baked goods and sweets. This rich tradition dates back centuries, evolving from simple bread-making to intricate pastries and desserts. Throughout history, various cultures have developed unique techniques and recipes, contributing to the diverse world of baked goods and confections. Today, bakery and confectionary continue to evolve with changing tastes, trends, and technologies.

**2. History, Techniques, and Trends:** The history of bakery and confectionary is intertwined with the development of agriculture and culinary arts. Ancient civilizations such as the Egyptians and Greeks were skilled bakers, producing bread and pastries using rudimentary methods. Over time, techniques have advanced, incorporating innovations such as leavening agents, ovens, and pastry tools.

Trends in bakery and confectionary are influenced by cultural shifts, dietary preferences, and innovations in ingredients and presentation. From classic French pastries to modern vegan desserts, there's a wide range of styles and flavors to explore. Additionally, health-conscious consumers have spurred the rise of gluten-free, sugar-free, and allergen-friendly options in the bakery and confectionary world.

**3. Ingredients, Tools, and Equipment:** Bakery and confectionary rely on a diverse array of ingredients to create delicious treats. Common ingredients include flour, sugar, butter, eggs, chocolate, fruits, nuts, and flavorings. These ingredients are combined using various methods such as mixing, kneading, folding, and shaping to create doughs, batters, and fillings.

Essential tools and equipment in the bakery and confectionary kitchen include mixing bowls, measuring utensils, whisks, spatulas, rolling pins, piping bags, molds, and ovens. Specialized



**Annavaram Satyavathi Devi  
GOVERNMENT DEGREE COLLEGE FOR WOMEN (AUTONOMOUS), KAKINADA**

(Under Jurisdiction of Adikavi Nannaya University, Rajamahendravaram)

**Re-accredited by NAAC with B Grade**

**CERTIFICATE**

This is to certify that Miss. *S. Ranjya.....Tijya.Hc.....* of  
*B.Sc.....H.Hem...* Class successfully completed. Certificate Course in

“Bakery and Confectionary” held from 02 January 2023 to 20 January 2023 conducted  
by Department of Home Science, A.S.D. Government Degree College for Women  
Autonomous Kakinada

*K. Laxmyk*  
**Lecturer Incharge**  
**Dept of Home Science**

*H. Sivarajala*

**Principal**  
**ASD Govt. Degree College (W)**

# DEPARTMENT OF HOME SCIENCE

## FEED BACK

### BAKERY AND CONFECTIONARY

Department of home science to award certificate courses upon

step by step BAKERY AND CONFECTIONARY ఈ క్రింది విధంగా ప్రారంభించారు.

మీరు ఈ course చాలా చాలా సజ్జలించి ఎందుకంటే మీకు chocolates అంటే చాలా ఇష్టం. ఈ course లో వివిధ రకాలైన sweet and hot chocolates ను ఎలా తయారు చేయాలి నేర్పారు. వంటింపు oven లో ఎలా ఉడికించాలి నేర్పారు. అంతే కాకుండా నాను చేసిన chocolates చాలా చాలా వచ్చాయి. future లో మా ఇంట్లో ప్లలలలో వివేచి ఇష్టంగా అవి తయారు చేయడం మీకు నేర్పారు. ఈ course లో ఇంకా ఎలా ఉడికిస్తే వంటింపు ఉడికిస్తే నేర్పారు.

SK. Reshma

2nd BSc (HSC)