



Name of the Course: BAKERY TRAINING

Duration: 30 Hrs

Offered by: Ramakrishna Sarada Mission Vivekananda Vidyabhavan

Eligibility: Hostel Boarders

Course Fees: Rs. 2000/-

Intake Capacity: 20

Course Overview: The Bakery Certificate Course provides comprehensive training in various aspects of baking including pricing of the products.

Course Objectives:

1. Introduction to Baking

- **Basic Principles:** Understanding the science behind baking, including the role of ingredients and techniques.
- **Kitchen Safety & Hygiene:** Proper handling of ingredients and maintaining cleanliness to prevent contamination.

2. Fundamentals of Baking

- **Ingredients:** Learning about different types of flours, sugars, leavening agents, fats, and flavorings.
- **Measuring and Mixing:** Techniques for accurately measuring and mixing ingredients to achieve desired textures and flavors.

3. Breads and Rolls

- **Yeast Breads:** Techniques for making various types of yeast-leavened breads, including artisanal loaves, sourdough, and enriched breads.
- **Rolls and Cakes:** Recipes and methods for making rolls, buns, cakes, cupcakes and cookies.

6. Business Skills

- **Costing and Pricing:** Basics of costing ingredients and setting prices for bakery products.
- **Marketing and Sales:** Strategies for marketing bakery products and managing customer relations.

7. Hands-On Practice

- **Practical Sessions:** Regular baking exercises to apply learned techniques and develop practical skills.
- **Portfolio Development:** Creating a portfolio of baked goods to showcase skills and progress.

8. Assessment and Certification

- **Exams and Practical Assessments:** Testing theoretical knowledge and practical baking skills.
- **Certification:** Upon successful completion, students receive a certificate that demonstrates their proficiency in bakery skills.

Resource Persons:

Pravrajika Vedarupaprana, Principal, Ramakrishna Sarada Mission Vivekananda Vidyabhavan.

Learning Outcomes: Career Opportunities

- Job Roles: Potential roles include pastry chef, baker, bakery manager, starting one's own bakery business.
- Further Education: Opportunities for advanced courses or specialization in particular areas of baking and pastry arts.