

Bakery and Confectionary

Students are theoretically introduced to bakery and confectionary, various baking ingredients, minor baking instruments, various types of bread, various methods of cake baking, icing and toppings, various types of sugar and confections, and various types of biscuits and cookies. During the practical classes, students are given hands-on learning to use and handle various minor baking instruments, ingredients and to prepare various bakery products like buns, breads, cakes, cookies, biscuits, pizza bases, etc., and various confections like Indian sweets, fudge, various toffees and candies, and various desserts.

