

GUJARAT TECHNOLOGICAL UNIVERSITY

B. E. SEMESTER: VII

FOOD PROCESSING TECHNOLOGY

Subject Name: **Bakery and Confectionary Technology**

Subject Code: **171404**

Teaching Scheme				Evaluation Scheme			
Theory	Tutorial	Practical	Total	University Exam (E)		Mid Sem Exam (Theory) (M)	Practical (Internal)
				Theory	Practical		
3	0	2	5	70	30	30	20

Sr. No	Course Content	Total Hrs.
1.	Materials for Baking: Wheat varieties, wheat milling, by products of wheat milling, desirable qualities of white wheat flour, grades of white wheat flour, Yeast, leaveners and shortenings, Types of yeast, properties, leavening agents their role and types, role of shortening and forms used in bakery, Emulsifiers and antioxidants, sweeteners and malt syrup, Role of emulsifiers and antioxidants and their types, kinds of sweeteners used in bakery, Methods of manufacture of syrups and their properties, Ingredients from milk and eggs: Introduction, role and types, Other ingredients: Vegetables and nuts, spices, flavours and colours.	15
2.	Bread Formulation and Processing: Ingredients, details of manufacturing steps like fermentation, proofing, baking, packing, Defects in bread: Details of different defects like physical, microbiological etc, their causes and prevention.	06
3.	Cake Formulation and Processing: Ingredients, details of manufacturing steps, types of cakes, defects-their causes and prevention.	05
4.	Products Leavened with Chemicals: Introduction, method of manufacture of biscuit, types of biscuit and manufacturing details of cookies and crackers.	05
5.	Chocolate Confectionery: Cocoa processing, details of confectionery manufacture.	04

6.	Sugar Confectionery: Introduction of raw materials like cane sugar, liquid glucose, etc, classification of sugar confectionery, Processing of Hard boiled candy	06
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Reference Books:

1. Bakery Technology and Engineering: Samual Matz
2. Bakery Science and Cereal technology: N. Khatarpaul, Grewal, Jood
3. Baking: Science and Industry: K.B. Kamaliya
4. Industrial Chocolate Manufacture: S.T. Beckett
5. Sugar Confectionery : Jackson and Lees