

SYLLABUS BAKERY & CONFECTIONARY

BREADS: Day 1 (22.05.2017)

Day 1. Practical : White Bread and Dinner Rolls (Demo)
Practical (Students) : Dinner Rolls

BREADS: Day 2 (23.05.2017)

Day 2. Practical : Brioche, Vegetable Pizza (Demo)
Practical (Students) : Doughnuts

VEGETABLE PUFF: Day 3 (24.05.2017)

Day 3. Practical : Vegetables Patties, Cheese Straws (Demo)
Practical (Students) : Vegetables Patties

VEGETABLE PUFF: Day 4 (25.05.2017)

Day 4. Practical : Vol-au-vent, French Heart (Demo)
Practical (Students) : French Heart

DRY CAKES: Day 5 (26.05.2017)

Day 5. Practical : Fruit Cake and Brownie (Demo)
Practical(Students) : Fruit Cake

FRESH CAKES: Day 6 (29.05.2017)

Day 6. Practical: White and Chocolate Sponge, Butter Icing, Truffle Icing, Cream Icing
(Demo)
Practical (Students): White Sponge

FRESH CAKES ICING : Day 7 (30.05.2017)

Day 7. Practical: Icing /Chocolate Garnish (Demo)
Practical (Students): Cake Preparation

TARTS AND PIES : Day 8 (31.05.2017)

Day 8. Practical: Date and Walnut Pie, Apple Tart (Demo)
Practical (Students): Apple Tart

DESSERTS : Day 9 (01.06.2017)

Day 9. Practical: Tiramisu, American Cheese Cake (Demo)
Practical (Students): Tiramisu

DESSERTS : Day 10 (02.06.2017)

Day 10. Practical : Savarin-des-fruits, Vanilla Pannacota, Caramel Custard (Demo)
Practical (Students): Caramel Custard

SYLLABUS BAKERY & CONFECTIONARY

BREADS: Day 1 (05.06.2017)

Day 1. Practical : Foccacia and Garlic Bread (Demo)
Practical (Students) : Garlic Bread

BREADS: Day 2 (06.06.2017)

Day 2. Practical : Swiss Roll, Red Velvet Muffin (Demo)
Practical (Students) : Swiss Roll

CAKES PUFF: Day 3 (07.06.2017)

Day 3. Practical : Orange Chiffon Cake, White Sponge (Demo)
Practical (Students) : White Sponge

CAKES PUFF: Day 4 (08.06.2017)

Day 4. Practical : Icings (Butter Icing, Truffle Icing, Chocolate Glaze) (Demo)
Practical (Students) : Icing of Cream Cake

DANISH PASTRY: Day 5 (09.06.2017)

Day 5. Practical : Danish Pastry and Croissant (Demo)
Practical(Students) : Croissant

AUTHENTIC DESSERT : Day 6 (12.06.2017)

Day 6. Practical: Baked Yogurt, Bas Boussa, Vanilla Pannacota (Demo)
Practical (Students): Baked Yogurt

PUFF PASTRY : Day 7 (13.06.2017)

Day 7. Practical: Veg quiche, Spinach & Corn Puff (DESSERT)
Practical (Students): Spinach & Corn Puff

PIZZA AND FUDGE : Day 8 (14.06.2017)

Day 8. Practical: Vegetable Pizza, Chocolate Fudge (Demo)
Practical (Students): Pizza

BISCUITS : Day 9 (15.06.2017)

Day 9. Practical: Naan Khatai, Masala Biscuit (Demo)
Practical (Students): Masala Biscuits

DRY CAKES : Day 10 (16.06.2017)

Day 10. Practical : Pineapple Upside Down, Dundee Cake, (Demo)
Practical (Students): Pineapple Upside Down Cake

SYLLABUS FOOD PRODUCTION

- Day 1 (22.05.2017)
 - Master Class on Indian Gravies
 - Kadahi Gravy
 - Makhani Gravy
 - Shahi Gravy
 - Qorma Gravy
 - Chop Masala
- Day 2 (23.05.2017)
 - Practical by the candidates and the derivatives and uses of Indian Gravies
- Day 3 (24.05.2017)
 - Master class on Concept of Soups
 - Cream Soups
 - Puree Soups
 - Broth
 - Shorbas
 - Consomme
- Day 4 (25.05.2017)
 - Practical by the candidates on soup making
- Day 5 (26.05.2017)
 - A menu shall be prepared by the candidates, which will be comprised of one soup, one Main course and accompaniments.
 - Cream of tomato soup
 - Shahi Paneer
 - Laccha prantha
 - Matar Pulao
- Day 6 (29.05.2017)
 - Salad and Sandwich , the concept and the demonstration
 - Coleslaw Salad
 - Russian Salad
 - Ceaser Salad
 - Pimentoes and Pasta Salad
 - Vegetable Sandwich
 - Club sandwich
 - Coleslaw sandwich
 - Grilled Cheese and Tomato Sandwich
- Day 7 (30.05.2017)
 - Practical by the candidate on salads and sandwiches.
- Day 8 (31.05.2017)
 - Snacks – Kebab, Tikka, Fried Snacks
 - Chicken Tikka
 - Shammi Kebab
 - Paneer Tikka
 - Hara Bhara Kebab
 - Bruchetta
 - Chicken Nuggets
- Day 9 (01.06.2017)
 - Practical by the candidate on snacks and Pasta in Alfredo and Red sauce.
- Day 10 (02.06.2017)
 - Menu
 - Russian Salad
 - Coleslaw Sandwich
 - Vegetable Hot and Sour Soup
 - Garlic Toast
 - Pasta in Arabiatta Sauce
 - Potatoes and Bell Pepper Nuggets

SYLLABUS FOOD PRODUCTION

- Day 1 (05.06.2017)
 - Master Class on Indian Gravies
 - Kadahi Gravy
 - Yellow Gravy
 - white Gravy
 - Green/Spinach Gravy
 - Chop Masala
- Day 2 (06.06.2017)
 - Practical by the candidates and the derivatives and uses of Indian Gravies
- Day 3 (07.06.2017)
 - Master class on Concept of Soups
 - Cream Soups
 - Puree Soups
 - Broth
 - Shorbas
 - Consomme
- Day 4 (08.06.2017)
 - Practical by the candidates on soup making
- Day 5 (09.06.2017)
 - A menu shall be prepared by the candidates, which will be comprised of one soup, one Main course and accompaniments.
 - Cream of Vegetable soup
 - Vegetable Korma
 - Missi Roti
 - Dum Biryani
- Day 6 (12.06.2017)
 - Salad and Sandwich , the concept and the demonstration
 - Coleslaw Salad
 - Fattoush Salad
 - Roasted Pulled Chicken Salad
 - Pimientos and Pasta Salad
 - Grilled Vegetable Sandwich
 - Club sandwich
 - Coleslaw sandwich
- Day 7 (13.06.2017)
 - Practical by the candidate on salads and sandwiches.
- Day 8 (14.06.2017)
 - Snacks – Kebab, Tikka, Fried Snacks
 - Murgh Malai Tikka
 - Paneer Shashlik
 - Cocktail Kebab
 - Spring Rolls
 - Bruchetta
 - Cheese and Garlic Toast
 - Fish Fingers
- Day 9 (15.06.2017)
 - Practical by the candidate on snacks and Pasta in Alfredo sauce.
- Day 10 (16.06.2017)
 - Menu
 - Grilled Vegetables in Orange Vinaigrette Salad
 - Grilled Cheese and Tomato Sandwich
 - Vegetable Hot and Sour Soup
 - Garlic Toast
 - Pasta in Alfredo Sauce
 - Potato Bullets