Skill enhancement course -Bakery

MCM DAV College for Women, Sector – 36A, Chandigarh
Monthly Teaching Plans (Odd Semester)
Session – (2025-2026)
Name of the Teacher - Dr. Harjot Kaur Mann
Department of Home Science

3	September	October	Biscuits and Cookies • Salty biscuits • Whole wheat biscuits • Millet cookies • Coconut cookies • Choco Chip Cookies	• Lecture Method • Group Discussion. • Demonstration • Ingredient Handling • Hands on Practice • Product Development • Quality Evaluation using Hedonic Scale
4	October	November	Pudding and Pie • Trifle pudding • Millet pudding • Almond crunch pudding • Apple pie • Cheese Cake	• Lecture Method • Group Discussion. • Ingredient Handling • Demonstration • Hands on Practice • Product Development • Quality Evaluation using Hedonic Scale

Subject: BAKERY (0+3)

S.No.	Date From	To	Topics to be covered	Academic activity Undertaken
1	July	August	• Introduction to Bakery • Introduction to equipment and utensils used in bakery • Structure of wheat • Types of Flours, constituents of flour and their uses in Bakery • Bakery Terms, Weights and Measures • Millet flours and its uses in bakery.	• Lecture Method • Group Discussion. • Demonstration • Ingredient Handling
2	August	September	Cakes • Plain cake • Sponge cake • Banana cake • Carrot cake • Orange/ Lemon Cake • Marble cake • Date and walnut cake • Millet Cake	• Lecture Method • Group Discussion. • Demonstration • Ingredient Handling • Hands on Practice • Product Development • Quality Evaluation using Hedonic Scale