

**Aditi Mahavidyalaya
University of Delhi**

B.A. PROGRAMME

**Department of Home Science - Food Technology (FT)
Learning Outcomes Based Curriculum Framework
(LOCF)**

NAME OF THE PAPER: Advanced Baking Technology

COURSE CODE: 62207905

CREDITS: 6

SEMESTER: V

NO. OF TOTAL STUDENTS: 27

PERCENTAGE OF STUDENTS PASSED: 100%

STUDENTS WITH O: 2

STUDENTS WITH A+: 6

Syllabus:

Theory (CREDITS 4)

• **UNIT I: BREAD TECHNOLOGY**

Preparation of bread - ingredients used, methods of dough preparation, steps in bread processing, evaluation of the baked bread, staling of bread, diseases of bread

• **UNIT II: BISCUIT AND COOKIES TECHNOLOGY**

Preparation of biscuits and cookies – types, ingredients, processing and evaluation, Crackers

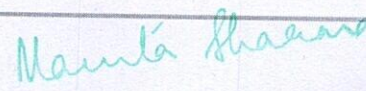
• **UNIT III: FOOD PACKAGING**

Packaging – its importance, essential features of an ideal package, various food packaging materials and their characteristics; Recent trends in the field of packaging (active packaging, intelligent packaging, RFID); Label regulations and designing labels for packaged foods, nutritional labeling.

• **UNIT IV: MARKETING AND COST CONTROL**


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Marketing - definition, scope, understanding the 4Ps (Product, Price, Place, Promotion), marketing techniques, marketing and distribution of processed products; Cost control – food cost, labour cost and other costs; costing of processed products

PRACTICAL (CREDITS 2)

- Determination of gluten content in refined wheat flour.
- Qualitative assessment of bran content in various wheat flours.
- Determination of dough raising capacity (DRC) of yeast and factors affecting the yeast activity.
- Preparation and sensory evaluation of breads (white and brown bread), buns and dinner rolls, pizza base.
- Preparation and sensory evaluation of various biscuits and cookies: Dropped biscuits, Rolled biscuits, Moulded biscuits
- Preparing any of the baked products in bulk and organizing an exhibition-cum sale.

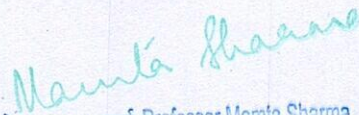
Learning Objectives

- To impart students with knowledge related to processing of breads, biscuits and cookies
- To familiarize them with basics of food packaging, marketing and cost control.

Course Outcomes


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Describe the role of ingredients and steps of preparation of bread and biscuits.

Illustrate techniques of marketing and cost control.

Compare various food packaging materials and their characteristics.

Justify label regulations and need for nutritional labeling.

Demonstrate skills to prepare various kinds of breads and biscuits.

Conduct sensory evaluation of prepared baked products.

Perform quality tests of wheat flour and yeast.

Produce bakery products in bulk and organize an exhibition cum sale.

Course Content

UNITS	WEIGHTAGE	COMPREHENSION AND KNOWLEDGE	ANALYSIS AND APPLICATION
UNIT I: BREAD TECHNOLOGY	23%	Students gain extensive knowledge on bread processing with emphasis on various ingredients quality and role, processing and evaluation techniques, causes and prevention of staling and diseases of bread.	<ul style="list-style-type: none"> • Determination of gluten content in refined wheat flour. • Determination of dough raising capacity (DRC) of yeast and factors affecting the yeast activity. • Preparation and evaluation of breads (white and brown bread), buns and dinner rolls, pizza base. • Cost calculation


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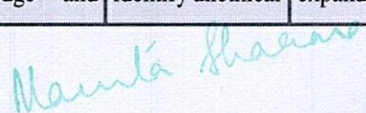
UNIT II: BISCUIT AND COOKIES TECHNOLOGY	20%	Students gain knowledge on types on cookies, biscuits and crackers role of ingredients, processing and evaluation of biscuits.	<ul style="list-style-type: none"> Preparation, evaluation and packaging of various variety of biscuits and cookies. Market survey on variety of cookies, biscuits and crackers available in local market.
UNIT III: FOOD PACKAGING	23%	Students will have gathered detailed information on importance of packaging, essential features of an ideal package and characteristics of various food packaging materials. Students will have a broad prospective of recent trends in packaging, label regulations and nutritional labeling.	<ul style="list-style-type: none"> Preparation of labels for baked products. Compare and evaluate the information available on labels of processed foods.
UNIT IV: MARKETING AND COST CONTROL	33%	Students will have gained detailed information on marketing techniques and distribution of processed products. They will be aware of different aspects of cost control and costing.	<ul style="list-style-type: none"> Preparing any of the baked products in bulk and organizing an exhibition cum sale. Determination of cost of baked product.

Program Outcome According to Bloom's Taxonomy:

B.A(Prog.)-FT/ Advanced Baking Technology		PSO1	PSO2	PSO3	PSO4	PSO5	PSO6
	CO1	The course has assisted in fostering the attitudes and	The program's teaching-learning pedagogies,	By managing their team during practicals, selling and promoting	The course has equipped students with the knowledge and	Students in the curriculum have learned to identify unethical	My perception of the baking industry has expanded as a


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		abilities necessary for critical thinking and using a comprehension-solving strategy. Capacity to extrapolate from what one has learnt and apply their competencies to solve different kinds of non-familiar problems, rather than replicate curriculum content knowledge; and apply ones learning to real life situations.	which include hands-on activities, PowerPoint presentations, and cooking, have equipped students with the skills they need to effectively convey and communicate information about baking, packaging, costing, and marketing.	products at cultural events, participating in teams during quiz and leading their team during practicals, the course has assisted students in developing the traits of teamwork, cooperation, and solidarity.	skills necessary to comprehend international frameworks pertaining to baked goods, materials utilised, preservatives, packaging and labelling laws, costing, marketing, and sales while taking research considerations into account.	acts in the baking sector, as well as falsification and modification of information on food labels, in order to prevent food crises.	result of my comprehension of the paper's complexities.
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Average attendance of students in the Course?

68-80 percentage

Different pedagogical and Peer Learning used for Course Outcome:

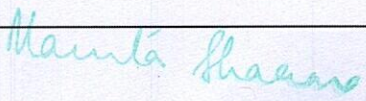
- Lectures
- PowerPoint presentations
- Experiential learning through demonstrations
- Performing analytical experiments
- Application based practicals
- Videos
- Quiz
- Assignments
- Handouts

Community Outreach Initiatives and Field Visits

Outreach Initiatives	-Orientation of first year students
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	-Orientation programme to brief about OBE pattern examination
Field Visits	-
Workshop	-FoSTac- Food Safety Supervisor training and certification workshop: Advanced Manufacturing -Virtual workshop on "New product development for health and nutrition"
Seminar/Webinar	-Webinars on "Potential of Indigenous Millets and their Role as Functional Foods" -Webinar on "First 1000 days: Role of food safety and nutrition in health and well-being"
Practical Exercises	-Practicals on preparation of different baked products such as breads, pizza base, buns, dinner rolls, biscuits, cookies. -Determination of gluten content in flour -Determining the yeast activity.
Group Activities	-Performing practicals in groups -participating in quizzes in teams -PowerPoint presentations in groups -Participating in cooking competitions in groups at various university colleges, -Organizing interdepartmental competitions

Employment and Placement Opportunities after Course Completion:

- Self-Entrepreneurship / Food Startups
- Work in Bakery Units/ restaurants as chefs
- Apprentice in Small Catering units/ Kiosk/ Restaurant
- Food Supplier
- Food Storekeeper
- Cake designers
- Cloud Kitchen Personnel
- Food Lab Staff (School/Colleges)
- Research and development

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Does the outcome describe what the program intends for students to know (Cognitive), think (Affective, Attitudinal), or (Behavioural, Performance)?

YES

Do you have or can you create an activity to enable students to learn and demonstrate the desired outcome?

YES

Can the results from assessing this outcome be used to make decisions on how to improve the program?

YES

Students List of the Course


S.No	NAME	College roll no.	University Roll no.	Email id
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