

Syllabus

Unit – I

1. Cake Making Ingredients 5 marks
- Essential – flour, sugar, fat, egg.
 - Optional – baking powder, milk, fruits.

2. Confectionery flour 5 marks
- Types – weak flour, all purpose
Flour, self raising flour, corn
Flour, soya flour, whole wheat
Flour, pastry flour, special
Cake flour, function.

Function of Flour (pertaining to confectionery).

Unit – II

3. Confectionery sugar 5 marks
- Types – Grain, castos, Molasses, brown Sugar, liquid glucose, sacchasin
 - **Function (in detail)**

4. Baking Fats 5 marks
- Types – Butter, Margarine, Lard
 - Functions.

Unit – III

5. Leavening Agents 5 marks
- Types – Physical, Chemical, Biological.
 - Role of yeast in Bread making.

6. Moistening Agents. 5 marks
- Milk – Composition,
 - Types – Fresh, Skimmed, dried, milk powder, Condensed milk, cream.
 - **Functions of Milk (pertaining to Confectionery)**

Unit – IV

7. Colour and Flavour 5 marks
Colour – Types – natural and Synthetic.
Flavour – Natural and synthetic.
Additives
8. Fruits & Nuts. 5 marks
Types – glazed, preserves
Nuts – Peanuts, Coconut, Almond, walnut, pista

Unit – V

9. Cake Making process 4 marks
A. Process – serving, creaming, whipping, beating, folding,
Maintaining, consistency, panning, make-up, baking

B. Cake making methods.

Types – Sugar batter method, flour batter method,
blending method, boiled, sugar water, All in one process.
10. Baking of cakes. 2 marks
Tins – preparation, temperature, baking tins, size of richness of formula.

Baking – Increase in volume, crust colour, setting of structure.
11. Characteristics of Cakes. 4 marks
A. External characteristics.
- Volume, colour of crust, symmetry of form,
Character of crust.

B. Internal Characteristics.
- Grain, colour of crust, Aroma, Taste, Texture.

C. **Cake Faults**