



**Maharashtra State Board of
Secondary & Higher Secondary School, Pune**

Department of Food Products Technology

Subject: Food Products Technology (SA)

Standard: Eleven

Faculty: HSC Vocational

Syllabus

**Paper I : Bakery Technology
(SA)
Theory**

Sr. No	Unit	Sub-Unit
1	Bakery Industry	1.1 Importance of bakery Industry
		1.2 Terms used in bakery technology
2	Ingredients in bakery	2.1 Classification of ingredients
		2.2 Role of ingredients in bakery products
		2.3 Characteristics of ingredients in bakery products
		2.4 Composition and structure of major ingredients
3	Bread making technology	3.1 Bread making process
		3.2 Baking
		3.3 Methods
4	Cake making technology	4.1 Cake making process.
		4.2 Baking
		4.3 Methods
5	Biscuit making technology	5.1 Biscuit making process
		5.2 Baking
		5.3 Methods
6	Quality Assessment	6.1 Ideal characteristics of bread and cake.
		6.2 Defects in bakery products

Practicals

Sr. No	List of Practical
1	Identification and use of bakery equipments and machineries.
2	Identification of different bakery ingredients - 2.1 Different cereals and processed flours. 2.2 Dry and Compressed yeast. 2.3 Different types of sugar. 2.4 Different types of fat. 2.5 Fresh and Stale egg
3	Estimation of wet gluten from different cereals.
4	Indenting and plan of work while preparing more than one product at a time.
5	Preparation of bread by different methods. 5.1 Straight dough method Bread loaf, bread sticks, surti butter. 5.2 No time dough method - Bread loaf, Dinner rolls, Doughnuts, ladi pav, pittabread. 1.3 Sponge and dough method Bread loaf = 100% sponge, 70%- 30% sponge.
6	Preparation of different cakes Pound cake, vanilla buns, Madeline's, lemon cake, orange muffins, chocolate cake, marble cake, eggless cake, fatless cakewith gel.
7	Preparation of different cakes Pound cake, vanilla buns, Madeline's, lemon cake, orange muffins, chocolate cake, marble cake, eggless cake, fatless cakewith gel.