



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

Department of Food Products Technology

Subject: Food Products Technology (SA)

Standard: Twelve

Faculty: HSC Vocational

Syllabus

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

Sr. No	Unit	Sub-Unit
1	Improvers in bakery products	1.1 Introduction to bread improvers
		1.2 Classification of improvers used in bread products
		1.3 Role in bakery.
2	Cake making technology	2.1 Cake recipe balancing
		2.2 Rules of recipe balancing
		2.3 Classification and types of cake
3	Cake Decoration	3.1 Introduction
		3.2 Ingredients in icing
		3.3 Classification and types of icing
4	Pastry Making	4.1 Introduction
		4.2 Ingredients used for pastry making
		4.3 Types of pastry
5	Special bakery products	5.1 Introduction
		5.2 Types

Practicals

Sr. No	List of Practical
1	Preparation of bread and cake using improvers Bread-sweet dough (Rich dough) Bread with milk powder/milk/egg Cake - Dundee cake, Christmas cake
2	Cake formula derivation: High ratio cake - Pineapple upside down cake Low ratio cake - Genoese sponge cake/plain cake Rich cake Date-walnut cake Lean cake - Fatless sponge, swiss roll
3	Preparation of icing and application on bakery products. Glaze icing on orange muffins/doughnuts Butter icing-on plain/chocolate cake Fresh cream-on genoese sponge/fatless sponge cake Truffle icing-on genoese sponge/fatless sponge cake Demonstration of marzipan, gum paste, royal icing and fondant
4	Pastry-Short crust pastry - Variety of tarts and pies with different fillings Flaky pastry, khari, vegetable puff, cream roll Danish pastry- Chelsea buns, crescent rolls, Cinnamon rolls
5	Special bakery products:- a. Eggless bakery products Eggless cake, ladi pav, biscuits, buns b. High fibre bakery products Bran muffins, whole wheat flour cake, bajra buns, bran bread rolls, bran biscuits. c. Low calorie bakery products Fatless sponge muffins, sugar free cake, sugarfree biscuits, whole wheat bread d. Multigrain bakery products Ragi flour biscuits, multigrain biscuits, peanut wheat and soya biscuits, soya, wheat, rice cake, multigrain bread, ragi and wheat cake.