

DEPARTMENT OF LIFELONG LEARNING

SYLLABUS FOR SESSION 2026-2027

SIX MONTHS CERTIFICATE COURSE IN BAKERY AND CANDY CRAFT



GURU NANAK DEV UNIVERSITY, AMRITSAR

The **Certificate Course in Bakery & Candy Craft (BCC)** is being conducted under the **Department of Lifelong Learning, Guru Nanak Dev University, Amritsar**. The course is of **six months duration**, and the examination is conducted **once at the end of the academic session**. After successful completion of the course and passing the final examination, a candidate shall be awarded the **certificate in Bakery & Candy Craft** by the Department of Lifelong Learning, GNDU.

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Six Months Certificate Course in Bakery and Candy Craft (2026-27)
Department of Lifelong Learning, Guru Nanak Dev University, Amritsar

PROGRAMME OBJECTIVES

The Certificate Course in Bakery and Candy Craft is designed to provide students with fundamental and practical knowledge of baking science, confectionery preparation, and food presentation. The course aims to develop a scientifically organized, skill-oriented, and application-based understanding of ingredients, baking techniques, and candy-making processes required for producing quality bakery and confectionery products. This program emphasizes both theoretical learning and hands-on training, enabling students to gain practical exposure through laboratory work, recipe standardization, product development, and industrial visits. It also encourages awareness of food safety, hygiene, and modern baking practices. The course provides opportunities for learners to enhance their skills through interactive sessions, workshops, and live demonstrations. It further focuses on developing creativity, product innovation, communication, and entrepreneurial skills required in the bakery and confectionery industry.

PROGRAMME OUTCOMES

At the end of this course, the candidate will be able to:

- Apply the basic principles of baking and confectionery in preparing a variety of bakery and candy products.
- Prepare breads, cakes, pastries, cookies, chocolates, candies, and other confectionery items with proper techniques.
- Understand the functions of ingredients and their role in texture, flavor, appearance, and shelf life of products.
- Maintain hygiene, sanitation, and safety standards in bakery and confectionery production units.
- Assist in bakery operations, recipe costing, menu planning, packaging, and quality control.
- Work as a bakery assistant, confectionery trainee, or production helper in bakeries, hotels, cafés, and food industries.
- Start small-scale entrepreneurial ventures such as home bakeries, chocolate businesses, candy units, or customized dessert services.
- Promote creativity and innovation in designing attractive and marketable bakery and confectionery products.
- Support practical training and demonstrations as a lab assistant or instructor in short-term bakery and confectionery courses.

Prof. Varinder Kaur
Chairperson

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ORDINANCES

1. Duration of Course:

- a) Duration of the Course shall be Six Months. Examination will be held once at the end of course after six months as per GNDU schedule.

2. Eligibility:

- a) The candidate who has passed 12th Class examination with minimum 35% marks.

3. Mode of Admission:

- a) The admission will be made by a committee constituted by the Worthy Vice-Chancellor strictly on the basis of the merit of the candidates in 12th class.
- b) If any of the admitted student remains absent consecutively for 15 working days without prior information and permission of heading authority from the commencement of the course, the name of such candidate shall be struck off from the rolls of the department and the next candidate on the waiting list in order of merit of the respective course shall be admitted in his/her place with the permission of the Director of the department.

4. Attendance Instructions:

- a) The students admitted to One Year Diploma/Six Month Certificate Courses, who remain absent consecutively for fifteen working days during the duration of the course without any information to the department their name(s) shall be struck off from rolls of the department with the permission of Dean Academic Affairs.
- b) The students admitted in One Year Diploma, if they attain less than 25% of the total attendance in six months their name(s) shall be struck off from rolls of the department with the permission of Dean Academic Affairs.
- c) The students admitted in six-month certificate courses, if they attain less than 25% of total attendance in three months, the name(s) of such students shall be struck off from rolls of the department with the permission of Dean Academic Affairs.
- d) Attended not less than 75% of the full course of lectures delivered and practical arranged for the class.
- e) The Director of the department shall have the power to condone shortage of lectures in each paper up to 15% of total taken separately.

5. Fees:

According to the schedule, every candidate shall pay such fees to the university, as per university rules.

6. General Instructions:

- a. He/ She bears good moral character.
- b. The examination shall be held in accordance with the syllabus prescribed by Department from time to time.
- c. The examination shall consist of Practical and Exhibit Display.
- d. The Practical paper shall be set by examiner on the spot.
- e. The medium of instruction/examination shall be English/Punjabi/Hindi in general.
- f. The marks of exhibit display shall be based on House Test and performance of the students.

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- g. The marks of exhibit display shall be submitted to the Director of the Department fifteen days before the commencement of the examination.
- h. Minimum number of marks required to pass the examination shall be 35% in each Practical/Exhibit Display separately.
- i. If the candidate Absent/Fails in one or more Practical Examination her result shall be declared Fail.
- j. The result shall be declared and published by the Department.
- k. The successful candidates shall be awarded division according to the following criteria: -
 - (i) Those who obtain 60% or more marks – First division.
 - (ii) Those who obtain 50% or more but less than 60% marks – Second Division
 - (iii) Those who obtain 35% or more marks but less than 50% - Third Division
- l. Each successful candidate shall be awarded a Certificate Signed by the Director of the Department showing the division and the Aggregate Marks obtained.
- m. Fee for issuing of duplicate certificate shall be decided from time to time by the approval of the worthy Vice-Chancellor.

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CRITERIA FOR ADMISSION

The Committee makes the following recommendations after deliberations:

1.	Name of the Course	Certificate Course in Bakery and Candy Craft		
2.	Duration	Six Months		
3.	Commencement of Course	July & January Every Year		
4.	Eligibility	10+2 pass Boys & Girls Candidates from any recognized board.		
5.	Venue	Department of Lifelong Learning, Guru Nanak Dev University, Amritsar.		
6.	No. of Seats	40 seats		
7.	Mode of Admission	<p>(i) The admission will be made by a committee duly constituted by the worthy Vice-Chancellor strictly on the basis of the merit of the candidates in 10+2.</p> <p>(ii) If any of the admitted student remains absent consecutively for fifteen days without prior information and permission of the heading authority, his/her name shall be struck off from the rolls of the Department and the next candidate on the waiting list in order of merit of the respective course shall be admitted in his/her place with the permission of the Director of the Department.</p>		
8.	Fee Structure	Rs.13150/-		
	Total Fee (July 2026 –December 2026) (January 2027-June 2027)	Rs.13150/ which includes: - (To be deposited at the time of Admission) Admission Fee = Rs. 2200/- Examination Fee = Rs.1400/- Tuition Fee: Rs. 1550x6 Months = Rs.9300/- Identity Card Fee = Rs.250/-		
9.	Late fee at the time of admission	July 2026 to Dec 2026	Jan 2027 to June 2027	Fees
		May 8 th 2026 to July 30 th 2026	Jan 1 st 2027 to 29 th 2027	Nil
		Aug 3 rd 2026 to Aug 11 th 2026	Feb 2 nd 2027 to Feb 11 th 2027	Nil
		Aug. 12 th 2026to Aug 20 th 2026	Feb 12 th 2027to Feb 19 th 2027	Rs.3000/-
		Aug. 21 st 2026 to Aug31 st 2026	Feb 23 rd 2027 to Feb26 th 2027	Rs. 4000/-
		Sep. 1 st 2026 to Sep.10 th 2026	Mar 2 st 2027 to Mar 10 th 2027	Rs. 6000/-
		Sep. 11 th 2026 to Sep 18 th 2026	Mar 11 th 2027 to Mar 19 th 2027	Rs.9000/-
		Within 15 days from the date of closing of admission. = Rs. 10000/-		
10.	Review of Course of Reading	The syllabus committee constituted by the worthy Vice-Chancellor will review the course of reading for the session.		
11.	Conduct of Examination Evaluation & Award of Certificate.	To be decided with the approval of worthy Vice-Chancellor.		

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SCHEME OF STUDY AND EXAMINATION

	SCHEME OF STUDY		SCHEME OF EXAMINATION	
Course Code	Name of Paper	Credits/Hrs. per week	Max. Marks	Examination time
BCC051	Paper-I (Theory) Foundation of Bakery and Sweets	8 Hrs.	75	3 Hrs.
BCC052	Paper-II (Practical) Professional Bakery and Confectionery Practice	8 Hrs.	100	4 Hrs.
BCC053	Project/ Field Visits	2 Hrs.	50	
BCC054	Exhibit/Display	2 Hrs.	25	
	Total		250	

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PAPER-I (THEORY)
BCC051: Foundation of Baking and Sweets

Time: 3 Hrs.

Max Marks: 75

Instructions for the Paper Setters:

- The paper setter is required to set 9 questions in all and the students are required to attempt 05 questions.
- First question is compulsory and consist of 15 short-answer type question drawn from all the four sections (“A”, “B”, “C”, “D”) carrying one mark each.
- Section “A”, “B”, “C”, “D” consists of 2 questions. Each student is required to attempt 1 question from every section and all questions carry 15 marks each.

Course Objectives:

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| <ul style="list-style-type: none">• To develop basic knowledge of ingredients used in bakery and their functions.• To learn about tools and equipment’s used in bakery.• To provide practical knowledge of bakery items. |
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Section-A

Introduction to Baking & Kitchen Planning and Logistics

- Basics of Baking: Principles & Techniques, Bakery Kitchen Tools & Equipment.
- Ingredients & Their Functions (Flour, Sugar, Eggs, Fats, Leavening Agents).
- Kitchen Hygiene, Food Safety & Sanitation.
- Measurements: Weight, Volume, and Temperature.
- Oven: Types and Usage.

Section-B

Dough-Based Products

- Procedure of Baking Pastries, Cakes, and Breads, Faults encountered during their Baking and Remedies.
- Types of Yeast and their Function.
- Types, Shaping, Proofing, baking techniques of Indian Breads-Pav, Kulcha, Naan, Donuts, Cinnamon Rolls.

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Section-C

Cakes, Pastries & Desserts

- Procedure of cake Baking, its Types, Characteristics, and Improvers.
- Filling, Frostings, and Mixing Methods (Creaming, Sponge, All-in-One).
- Healthy and special diet baking.
- Cookies and Biscuits making methods.

Section-D

Confectionery & Entrepreneurship

- Chocolate Work Techniques: Tempering, Bonbons preparing, and Truffle production.
- Sugar Craft & Decorations (Caramel, and Isomalt Techniques).
- Candy Making (Toffees, Fudge).
- Costing, Menu Planning, Portion Control, Packaging, Labeling, Food Laws, Bakery Business Basics: Setup, Marketing, Online Selling.

Course outcomes:
<ul style="list-style-type: none">• Explain the basic concepts of food, nutrients, and their function in the body.• Apply correct measurements, mixing method, and baking principles.• Operate basic bakery equipment safety and hygienically.• Identify product faults and implement corrective measures.• Prepare pastries, fillings, and simple desserts.• Maintain hygiene, safety, and quality standards in confectionery work.

Reference Books:

1. Gisslen, Wayne. *Professional Baking*. John Wiley & Sons.
2. Labensky, Sarah R., Martel, Priscilla A., and Van Damme, Eddy. *On Baking: A Textbook of Baking and Pastry Fundamentals*. Pearson Education.
3. Reinhart, Peter. *The Bread Baker's Apprentice: Mastering the Art of Extraordinary Bread*. Ten Speed Press.
4. Figoni, Paula. *How Baking Works: Exploring the Fundamentals of Baking Science*. Wiley.

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PAPER-II (PRACTICAL)
BCC 052: Professional Bakery and Confectionery Practice

Time: 4 Hours
Total Marks: 100

Instructions for the Paper Setters:

The paper will be set on the spot.

Course Objectives:

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| <ul style="list-style-type: none">• To develop basic knowledge of bakery and confectionery ingredients and their functional importance in product preparation.• To understand the principles of baking, candy making, and the role of temperature, texture, and techniques in product quality.• To provide knowledge of preparation, presentation, and standardization of bakery and confectionery products.• To create awareness about hygiene, food safety, and sanitation practices in bakery and candy craft production. |
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1. Cakes and Cupcakes - Sponge Cakes, Genoise, Pound Cakes, Cupcake types
2. Different types of Cookies
3. Candy Making Techniques-Sugar Stages (Thread to Hard Crack), Chocolate Tempering, Nougat, Marshmallows, Fudge, Moulded Candies & Bonbons.
4. Pastries & Tarts- Shortcrust, Puff Pastry, Choux Pastry; Pies & Tarts: Sweet and Savory; Eclairs, Profiteroles, Danish Pastries
5. Modelling Figurines & Flowers
6. Cake Sculpting
7. Mousse making

Course Outcomes:

After completing this course, students will be able to:

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| <ul style="list-style-type: none">• Demonstrate an understanding of baking principles, confectionery techniques, and the functions of ingredients used in bakery and candy craft.• Prepare a variety of bakery and confectionery products using appropriate methods, tools, and presentation techniques.• Apply knowledge of recipe standardization, product quality control, and cost management in bakery production. |
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Reference Books:

- Friberg, Bo. *The Professional Pastry Chef: Fundamentals of Baking and Pastry*. Wiley.
(Helpful for advanced pastry work, tarts, mousse, and decorative presentation.)
- Squires, Alan Dunn. *Sugarcraft Flower Arranging and Modelling*. Merehurst.
(Useful for modelling figurines and sugar flowers.)
- Lodge, Lindy Smith. *Cakes to Inspire and Desire*. David & Charles.
(Recommended for cake sculpting and creative cake decoration.)
- Felder, Christophe. *Patisserie: Mastering the Fundamentals of French Pastry*. Rizzoli.
(Excellent for mousse making, éclairs, profiteroles, and Danish pastries.)

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BCC-053
Project/Field Visits

Total Marks.: 50

- Candidates will participate in exposure visits to project sites where Bakery and Confectionery practices are going on and will upload their learning, like Bakery outlets, Hotels, Coffee House and Factory Outlets.
- A hard copy of the Report Based on Visits/ Observation/Study Activities carried out during the Course to be submitted.

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BCC 054
Exhibit/Display

Total Marks: 25

Exhibition and Display of:

- Cakes
- Pastries
- Candies/Toffees/Moulded candies
- Mousse
- cookies
- Indian Breads and Artisan Breads

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PANEL OF EXAMINERS

The panel of examiners recommended by the syllabus committee for the Final Examination of Six-Month Certificate Course in Diet and Nutrition at University Campus, Amritsar for the session 2026-27.

1. Ms. Minna Bagga, Assistant. Professor,
S.R. Govt. College for Women, Amritsar.
Ph. No. 9814834061, E-mail: minnabagga1@gmail.com

2. Dr. Maninder Kaur, Professor,
Deptt. of Food Sci. and Technology,
Guru Nanak Dev University, Amritsar
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3. Dr. Rahul Thory, AssistanT Profrssor,
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4. Dr. Ravneet Sandhu, Assistant. Professor,
Deptt. of Agriculture, GNDU, Amritsar.
Ph. No. 9781624266, Email id: ravneet86nutrition@gmail.com

5. Dr. Gursharan Kaur Sandhu, Assistant Professor,
Deptt. Of Food Sci. and Technology,
Khalsa College, Amritsar.
Ph. No. 9815075148,

Prof. Varinder Kaur
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