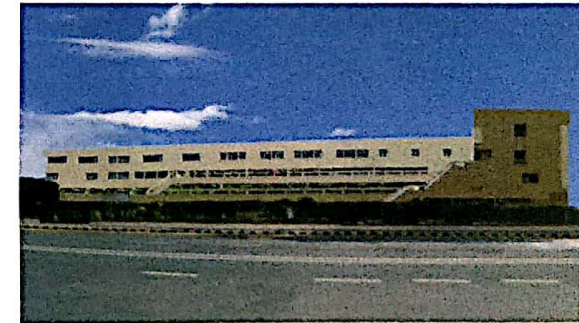
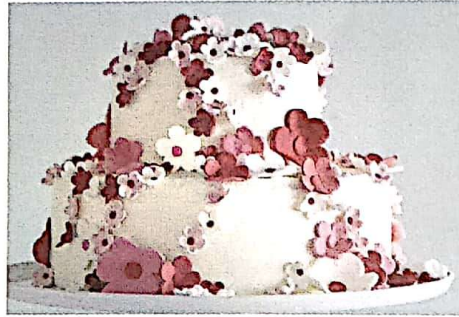




होटल प्रबंध, खान-पान प्रौद्योगिकी एवं
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मुंबई
INSTITUTE OF HOTEL MANAGEMENT,
CATERING TECHNOLOGY &
APPLIED NUTRITION
MUMBAI



3 MONTHS CRAFT COURSE
BAKERY



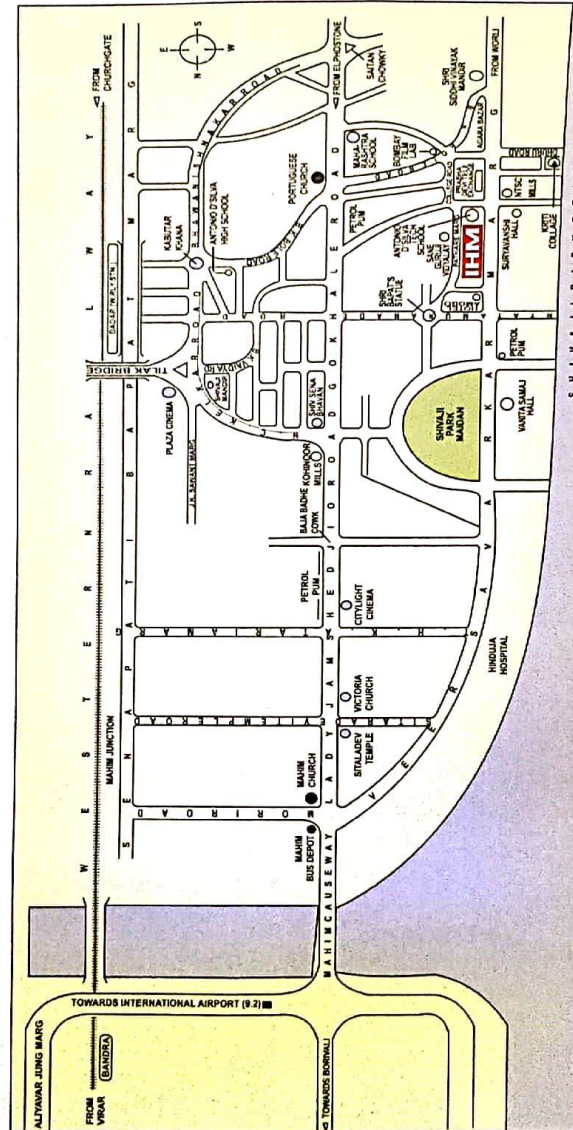
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3 MONTHS CRAFT COURSE-BAKERY

Course Objectives

At the end of the course, the candidates will be trained in the basic culinary skills which will enable them to work in small hotels, stand alone restaurants, guest houses, etc. The course will also enable them to be self employed.

Time : Monday to Friday 2.00 p.m. - 5.00 p.m.

Batch Size : 2 batches per year

[1st Batch: July To Oct

2nd Batch: Jan To April]

Fees will be intimated at the time of admission.

A. YEAST PRODUCTS

1. Bread Rolls
2. Bread Loaf
3. Flavoured Bread Rolls
4. Multigrain Breads
5. Foccacia
6. Ciabatta
7. French Bread
8. Brioche
9. Masala Bread Rolls
10. Bread Sticks
11. Garlic Bread
12. Toasts
13. Surti Butter
14. Sweet Buns
15. Pizza
16. Chelsea Bun
17. Pita Bread
18. Lavash
19. Danish Pastry / Croissant
20. Doughnuts
21. Brown Bread
22. Ladi Pav
23. Vienna Roll

B. CAKES

1. Vanilla Buns
2. Madeira Cake
3. Fruit Cake
4. Date and Walnut Cake
5. Mango Cake
6. Banana Walnut Cake
7. Dundee Cake
8. Geneose Sponge Cake
9. Orange Muffins
10. Muffins
11. Swiss Roll
12. Decorated Sponge Cake
13. Dutch Truffle
14. Fruit Gateau
15. Black Forest Gateau
16. Madelines
17. Moist Carrot Cake
18. Coconut Cake

C. BISCUITS / COOKIES

1. Melting Moments
2. Golden Goodies
3. Tri Colour Biscuits
4. Chocolate Cream Fingers.
5. Chocolate Chip Cookies
6. Kesar Badam Biscuits
7. Butter Cookies
8. Peanut Macroon
9. Ginger Biscuits
10. Savoury Biscuits

D. PIES & TARTS

1. Jam Tarts
2. Apple Pie
3. Rich Walnut Pie
4. Wine Biscuits
5. Glaced Fruit Tarts
6. Swiss Tart
7. Quiche

E. PUFF PASTRY

1. Vegetable Puffs
2. Cheese Straws
3. Palmiers

F. ICINGS

1. Fudge Icing
2. Butter Icing
3. Marzipan
4. Fondant
5. Royal Icing

G. DESSERTS

1. Lemon Souffle
2. Strawberry Cheese Cake
3. Chocolate Mousse
4. Tiramisu
5. Baba au Rhum
6. Bread Pudding
7. Chocolate Mousse Cake
8. Mango Mousse

H. CHOUX PASTRY