

BAKERY AND CONFECTIONERY (256)

The institutions having the following requisite infrastructure, may apply for accreditation:

A. Classroom :

- The classroom should be adequate in size. It should be well lit, with comfortable chairs for the students.
- The classroom should have a black board or a white board.
- The Institute should possess a first aid kit and have a fire extinguisher in the premises.

B. Lab :

- Lab size should be adequate, with adequate lighting and an exhaust fan.
- The lab should have the following
 - 2 worktables of 4 ft x 4ft.
 - One sink with water connection
 - One almirah /cupboard for storage.
 - One covered bin for garbage.

C. Faculty & Supporting Staff :

- The teacher should have a B.Sc. Home science or Diploma/Certificate in Bakery and Confectionery with 2 years experience.
- The Instructor for conducting the practical should also have experience in dealing with bakery and confectionery products or Certificate in Bakery and Confectionery.

D. List of Tool and Equipment :

Tools	Nos.	Tools	Nos.
Electric bread oven (medium size)	1	Flat trays	1
Refrigerator	1	Biscuit cutters (various shapes & sizes)	1 set
Gas stove (single burner) with gas	1	Cooling racks (stainless steel) (size 2'x 1'x 4') (Optional)	4
Mould for cakes of with different sizes	6	Pastry brushes ½", 1" & 2"	3 each
Wooden cake dummies	6	Sugar thermometer	1

Turn table for icing purpose (plastic) (Optional)	5	Flan tins	2
Pastry tins	2	Bread knife	1
Bread tins (400gms) (size 20cm x 10cm x 7cm)	2	Palette knife	4
Muffin trays	2	Cream horns	6

E. Physical Facilities :

The institution should have the facilities for drinking water, bathrooms & toilets.

F. Library :

Library should have utility books/articles/magazines in related subject.

G. Batch size :

Maximum 25 students in one batch. An institution can run maximum 4 batches for this course.