

DIPLOMA IN BAKERY AND CONFECTIONERY (729)

Institutional Requirements:

The institution or hotel seeking accreditation must have at least 20 students in each batch. Additionally, a minimum of three batches must have graduated or been certified before applying for accreditation.

Infrastructural Requirements:

The Institution/Hotel/Restaurant having the following requisite infrastructure may apply for accreditation:

A. Classroom

1. The classroom should be adequate in size to seat 50 students. It should be well lit and ventilated with comfortable chairs for the students.
2. The classroom should have a black board/white board preferably smart board.
3. The Institute should possess a first aid kit and have a fire extinguisher on the premises.

B. The Lab (for 25 students in a Batch)

1. Lab size should be adequate for 25 learners, with adequate lighting and an exhaust fan.
2. The lab should have the following:
 - 1 Demonstration Table/Teachers' Table with marble/granite Tops
 - 4-5 Work Tables with marble/granite tops
 - 4-5 Sinks/ 1 sink for 10 students sink with continuous water supply
 - Adequate/4-5 bins for Garbage
 - Kitchen flooring should be made of non-slippery tiles/Kota stone
 - All the walls should be tiled up to 7 feet (minimum) from the floor level
 - Mandatory first-aid kit to be made available
 - Separate provision for hand wash & hand-dryer (preferably automatic) to maintain highest standards of hygiene.

c. Faculty

1. B.Sc./M.Sc. Hotel Management/Bachelor in Hotel & Hospitality Administration from NCHMCT/ Recognized university

2. Three Years Diploma in Hotel Management/One-year Diploma in Food Production with 2 year's experience/Certificate course in Food Production from Recognized institutions with 5 year's Experience.
3. B. Voc/D. Voc* in Hospitality & Catering and allied streams. (*2 years' relevant experience)

D. Collaboration for OJT/Internships

- a. The Institutions applying for accreditation with NIOS must have collaboration with Hotels/Restaurants for providing OJT/Internship for NIOS learners as per the requirement of the course.
- b. Similarly, the Hotels/Restaurants applying for accreditation must have their own set-up as per laid down norms or collaboration with institutions offering hospitality courses for the requisite theory sessions.

The copy of the signed MoU/Agreement between the Hotel/restaurant and the Institute needs to be attached at the time of applying for accreditation.

E. List of Tools and Equipment

Tools	Quantity	Tools	Quantity
2-Deck Oven (Preferably rotary)	1	Baking trays	10
Refrigerator	1	Biscuit cutters (various shapes & sizes)	1 set
Gas stove (double burner) with gas	1	Cooling racks (stainless steel) (size 2'x 1'x 4')	4
Moulds for Cakes with different sizes	6	Pastry brushes ½", 1" & 2"	3 each
Planetary mixer	1	Sugar thermometer	1
Turn table for icing purpose	5	Flan tins/tart moulds/Brioche	2
Pastry tins	2	Bread knife	4
Bread moulds/tins of different sizes	2	Palette knife	4
Muffin trays	2	Cream horns	6
Batter/Dough Mixer	1	Egg Beater	6
Proofing Chambers	1	Mixing Bowls	6
Piping bags with different nozzles	4 Set	Deep Freezer	1

Electric hand blender	1	Silicon pads	4
Measuring cups	2 sets	Weighing scales 1 kg/5 kg	1
Rolling pin	2	Vol-au-vent cutter	2
Assorted chocolate moulds	1 set	Assorted round and serrated Cutter	1 set
Doughnut cutter	1		

F. Library/e- Library: Library should have utility books/articles/magazines in related subject.

G. Internet Connectivity: Internet access to be provided to learners for extended learning.

H. Batch Size: Maximum 50 students in a batch. An Institution can run maximum 2 batches for this course at a time.

I. General Requirements

- Changing room with lockers
- Washroom for Gents and Ladies
- Drinking water supply with water purifier
- Audio Visual Aids