

Form No:-

BAKING TECHNOLOGY COURSE



PROSPECTUS



PRICE: Rs.100/-

Rs.200/- (For self finance)

**Polytechnic in Food Science and Home Economics
Faculty of Food Processing Technology and Bio-Energy
ANAND AGRICULTURAL UNIVERSITY
ANAND-388 110 GUJARAT**

BAKING TECHNOLOGY COURSE

1. GENERAL INFORMATION :

Anand Agricultural University is engaged in Teaching, Research and Extension in different disciplines of Agriculture and allied subjects i.e. Dairy, Veterinary Science, Agricultural Engineering, Information Technology and Agri business management. Food Technology is also one of the educational branch of the university and Baking Technology is a part of it.

Bakery products are well accepted by the common mass and simultaneously they are nutritious too. Bakery products have reached even in the villages and due to urbanization, craze towards western lifestyle, increasing women employment etc. its demand is increasing day by day. To go up with this increasing demand of the bakery products, it is necessary to establish more bakery units which will require trained bakery techno crafts.

To fulfill that purpose, a School of Baking has been established in 1964 at Anand with economical and technical assistant of U.S. Wheat Associate. At present it is running under Polytechnic in Food Science and Home Economics, Faculty of Food Processing Technology and Bio -Energy, Anand Agricultural University, Anand.

2. OBJECTIVE :

The main objective of the course is, to conduct training to develop entrepreneurs, techno crafts and skilled manpower for the bakery industry and thereby increase value addition in agricultural products. Moreover course also aims to carry out the basic research work and extension activities for the same.

3. EDUCATION AND SYLLABUS :

University offers 20 week certificate course in **Baking Technology**. The subjects like Bread Making, Confectionary, Related Studies and Basic Science are being taught. The course provides opportunity to gain knowledge and develop skills for preparation of commonly consumed Bakery products like Bread and fermented foods, Cookies, Biscuits, Cakes and Icing etc. through theory and practical classes. It also provides knowledge regarding quality of raw-material, scientific knowledge of ingredients, improved processing techniques, chemical and microbiological reactions involved in it, handling of various bakery equipments and machines as well as economics of food preparation.

4. COMMENCEMENT OF THE COURSE :

Normally two courses are offered in a year :

First Course : Commence in the month of July/August.

Second Course: Commence in the month of December/January.

An advertisement regarding commencement of the course is published in State level/ local Gujarati newspaper(s) as well as in website of the University **www.aau.in** prior to about one month of commencement of the course.

Dully filled prescribe application form for admission [obtained with prospectus] is to be submitted to the Polytechnic in Food Science and Home Economics, Faculty of Food Processing Technology and Bio-Energy, A.A.U., Anand, within the time limit framed from time to time (i. e. as per the last date mentioned in the advertisement).

5. ADMISSION :

A. Educational Qualification :

- (1) Minimum educational qualification for admission in the course is S.S.C.E. (10th std.) pass.
- (2) Candidate who has passed 9th Standard and having at least 2 years practical working experience in the bakery and sponsored by any bakery, co-operative or educational institute/ organization is admitted without stipend, if he/she is found suitable.
- (3) Candidates possessing higher educational qualification will be given weightage as under :

No.	Additional Educational Qualification	Weightage (%)
1	Post Graduate (Science)	7%
2	Post Graduate (General)	6%
3	Graduate (Science)	5%
4	Graduate (General)	4%
5	H.S.C.E. (12 th std.) (Science)	3%
6	H.S.C.E. (12 th std.) (General)	2%

- (3) Three percent marks for each additional trial will be deducted from the overall percentage of marks obtained in S.S.C.Examination.

B. Age :

The age of the candidate should be in between **15 to 40 years** on the date of commencement of the course.

C. Reservation :

- (1) As per Gujarat Government policy, 7%, 15%, 27% & 3% seats are reserved for the candidates belonging to SC, ST, SEBC & PH categories, respectively. Reserved seat for PH is adjusted against respective category. One percent seat is reserved for children of Defense personal/ Ex-Service man. One extra seat is reserved for candidate of Parsi community of Gujarat state. If the numbers of such candidates are not sufficient than the vacant reserved seats will be allotted to the candidates from general merit list.
- (2) Candidate belonging to SC, ST and SEBC has to submit attested copy of certificate of their caste issued by the Taluka Mamlatdar or District social welfare/ competent officer for the admission. Candidate belonging to SEBC category has to also produce non creamy layer certificate of current financial year issued by the competent authority.

- (3) Physically handicapped/ disabled candidate has to submit the appropriate certificate from civil surgeon/ competent authority.
- (4) Candidate belonging to Defense person/ Ex-serviceman or Parsi community of Gujarat has to produce relevant certificate from competent authority.

D. Other Rules :

- (1) Admission capacity in the Baking Technology course is **25** candidates per batch. In addition to that, **5** seats are offered on payment base. Admission on payment seat is strictly based on general merit-list.
- (2) The hostel facilities are provided both for boys and girls, separately.
- (3) In case of deceased father of the applicant, the guardian has to sign in place of father, at the appropriate space provided in the application.
- (4) In case of candidate sponsored by bakery or co-operative/ semi government/ government/ educational institute, signature & seal of the head of institute should be made instead of signature of father or guardian in the application form. In addition to that a sponsorship letter on printed letter-head of the sponsoring agency needs to be submitted with the application form.

E. Application Form :

- (1) Application form along with the prospectus can be obtained in person on payment of Rs. 100/- in Cash or through post by sending Money Order or Demand Draft worth Rs. 125/- drawn in favour of “**Anand Agricultural University Fund Accounts**” payable at Anand. Candidate interested to apply on payment seat has to pay Rs. 200/- and Rs. 225/- respectively for prospectus. Application form can also be downloaded from the University Website **www.aau.in**. However, in such case, Demand Draft worth **Rs. 100/-** drawn in favour of “**Anand Agricultural University Fund Accounts**” payable at Anand, is to be attached with the application form. In case of payment seats Demand Draft worth **Rs. 200/-** is to be attached
- (2) Application form is to be submitted at the polytechnic within stipulated time limit along with attested copies of all necessary documents.

F. Counseling :

- (1) The eligible applicants will be called for counseling on the bases of merit list at their own cost for the admission. Candidates remain present on the date of counseling will be interviewed by the selection committee, who will grant the admission. Candidate have to pay the below mentioned fees/deposit/caution money immediately on his/ her selection in the office of the Polytechnic. The amount of deposit is refundable after completion of the course as per the rules.

Sr.No.	Particular	Amount (Rs.)
1.	Laboratory Deposit (Refundable)	250=00
2.	Hostel Deposit (Refundable)	100=00
3.	Caution money (Refundable)	100=00
4.	Magazine Fee	20=00
5.	Identity Card Fee	20=00
6.	Marksheet Fee	30=00
7.	Certificate Fee	30=00
8.	Development Fund	400=00
9.	Examination Fee	50=00
Total		1,000=00

Amount for Candidates of Payment Seat:

Rs. 5,000=00 + Rs. 1,000=00 (Regular Fee) = Rs. 6,000=00

- (2) Candidate has to produce original marksheet(s)/ certificate(s)/ document(s) at the time of counseling.

6. UNIFORM :

As the training is concerned with food commodity, University has decided white uniform, apron and a cap for maintaining sanitary & hygienic condition. The candidates have to bear the cost of the uniform and have to wear during the training period.

7. ATTENDANCE :

Minimum 80% attendance is compulsory for candidate to appear in the final examination of Baking Technology course and those fail to fulfill 80% attendance will not allow appearing in the final examination. However, in case of sickness & special case, Principal of Polytechnic/ Director of Extension Education may grant to appear in examination, if found suitable.

9. STIPEND :

The candidates admitted in the course (Except sponsored/payment candidates) will be paid a stipend (presently @ Rs. 190/- per month) as per the university rules.

10. COUSES OFFERED AND EXAMINATIONS :

A. Subjects :

Syllabus includes seven subjects comprising four Theories and three Practicals as mentioned below :

1. Theory

- (a) Bread Making
- (b) Confectionery
- (c) Basic Science
- (d) Related Studies (Management)

2. Practical

- (a) Bread Making
- (b) Confectionery
- (c) Basic Science

B. Examinations :

Trainees will be examined through internal and external system of examination.

No.	Examination	Period	Marks
1.	First Internal Test	During 8 th week	15
2.	Second Internal Test	During 16 th week	15
3.	Final Examination	During 20 th week	70

C. Evaluation :

Internal and External examinations will be conducted during the 20 week training period. The successful candidates will be awarded certificates of passing as shown below :

No.	Percent and Class	
1.	Pass Class	50 and above to less than 60
2.	Second Class	60 and above to less than 70
3.	First Class	70 and above to less than 80
4.	Distinction	80 and above
