

Curriculum for RPL Bridge Module- Baking Technician

Total course Duration= 68 Hours

NOSs	Duration	
	Theory	Practical
FIC/N5017- Prepare and maintain work area and process machineries for baking products in oven	4 Hours	15 Hours
FIC/N5018- Prepare for baking products in oven	3 Hours	15 Hours

Key Learning Outcomes:

1. Procurement of ingredients/raw material for baking
2. Handling of the ingredients /raw materials (Sorting and Grading, Cleaning and sorting, Physical quality checking of raw material and ingredients used)
3. Storage conditions to be followed for raw material including various additives used and final product
4. Physical quality checking for the final products prepared
5. Equipment operations and baking process
6. Basics of Packaging and Presentation and issues with packaging.
Knowledge of different packaging material which can retain aroma and taste and its importance

NOSs	Duration	
	Theory	Practical
FIC/N9001- Food Safety & Hygiene	8 Hours	17 Hours

Key Learning Outcomes:

1. Understanding Food safety hazards in baking
2. Location and layout maintenance checklist
3. Safe Water management checklist
4. Allergen information
5. Pest control Management
6. Good Manufacturing Practises to be followed (GMP)

7. Cleaning and sanitation of equipment/tools and workplace (types of sanitizers to be used and method of cleaning the workplace and equipment)
8. Good Hygiene Practices (GHP) including Personal Hygiene (Do's and Dont's)
9. Safety Practices to be followed (BASIC understanding of CCPs in baking)

Module	Duration
Digital Literacy	4 Hours
Entrepreneurship	2 Hours

Key Learning Outcomes:

As per NSDC Standards