

▪ SEMESTER:- III

▪ COURSE NO.:- FST-238

COURSE TITLE:- CONFECTIONERY TECHNOLOGY

▪ CREDITS:- 2(1+1)

➤ THEORY

NO. OF UNITS	TOPICS	NO. OF LECTURES
1	<i>History, traditional confectionery goods, types of confectionary, classification Basic technical considerations, TS, TSS, pH, acidity, ERH, sugar, invert sugar, glucose syrup, RH, crystallization</i>	2
2	<i>Raw materials /Ingredients/ Sugar, sugar qualities, physical, chemical, optical properties.Sugar grinding, dextrose, fructose, lactose, caramel, maltose, honey, sorbitol, xylitol, iso malt, soy maltose, polydextrose, lactitol, maltitol.</i>	2
3	<i>whipping, release agent, thickeners, acidulents, milk and milk products, flavours, for confectionery, emulsifiers and other additives,</i>	2
4	<i>starch derivatives, colours used in confectionary. Production of glucose syrup, acid hydrolysis, enzyme hydrolysis</i>	1
5	<i>Cocoa processing: cocoa bean, processing, roasting, fermentation, production of cocoa butter cocoa powder, its quality</i>	1
6	<i>Chocolate processing : Ingredients, mixing, refining, conching, tempering, molding, cooling, coating, fat bloom</i>	2
7	<i>High boiled sweets: Introduction, composition, properties of high boiled sweets, preparation of high boiled sweets, traditional, batch and continuous method of preparation. different types of higher boiled sweets, recipes</i>	2
8	<i>Caramel: Definition, composition, factors affecting quality of caramel, caramel manufacture process, batch type, continuous types, checking of faults in caramel</i>	2
9	<i>Toffee: Definition, composition, types of toffee ingredient and their role. batch and continuous method of toffee</i>	1
10	<i>Fondant: Fudge/Creamy: ingredients, methods, productivity Lozenges: definition recipe, method of manufacture, compositions, factors affecting quality, industrial production, checklist of faults</i>	2

11	<i>Tablets: Definitions, recipe, composition, wet granulation, slugging, manufacture of tablet, and checklist of tablet faults</i>  <i>marshmallow and nougat: Definition, composition, recipe, and method of manufacture of nougat</i>	2
12	<i>Panning: Process, types of panning, soft and hard panning. quality of confectionery, standards and regulations, packaging requirements of confectionery, economics and marketing of confectionary goods.</i>	1
	<b>TOTAL</b>	<b>20</b>

➤ PRACTICALS

NO. OF UNITS	TOPICS	NO. OF EXPT.
1	<i>Production of invert sugar</i>	1
2	<i>Preparation of high boiled sweets</i>	1
3	<i>Preparation of toffee</i>	1
4	<i>Preparation of groundnut chikki</i>	1
5	<i>Preparation of decorative cake</i>	1
6	<i>Preparation of chocolate</i>	1
7	<i>Preparation of traditional Indian confection</i>	1
8	<i>Preparation of Shrikhand wadi</i>	1
9	<i>Preparation of milk chocolate</i>	1
10	<i>Preparation of fruit toffee</i>	1
11	<i>Preparation of flour based confectionary</i>	1
12	<i>Preparation of milk cake</i>	1
13	<i>Preparation of petha</i>	1
14	<i>Preparation of fruit candy</i>	1
15	<i>Preparation of Rasgulla</i>	1
16	<i>Visit to confectionary industry</i>	1
	<b>TOTAL</b>	<b>16</b>

➤ *Reference Books:*

- *Sugar Confectionery and Chocolate Manufacture* *R. Less and E. B. Jackson*
- *Industrial Chocolate Manufactory and Use* *S. T. Beekelt*
- *Chocolate, Cocoa & Confectionery Sci and Tech.* *Bernared W. Minifie*
- *Basic Baking* *S. C. Dubey.*