



## Program Specific Outcome

### Certificate Course in Bakery and Confectioneries

- Changing market dynamics has brought an array of bakery products to customers. It has been a long basic food product, being convenient and easily accessible in the modern market. It is a multi-disciplinary course as a wide application in the food industry. It has a high profit industry through good quality and right value addition.
- The aim of the course is to understand the process and how their ingredients play a role in preparation of Breads, Cakes, Biscuits and Chocolates.
  - To become a certified baker
  - Start own Bakery
  - Hands on baking classes
  - Marketing of baked products
  - Business offering
- The Indian baking industry is quickly becoming a source of great job opportunities. Securing a career in the baking industry is a profession with plenty of flexibility, creativity and promising future. The coursework includes a rigorous curriculum with hands-on practice which paves the way to become an entrepreneur.