



## Program Specific Outcome

### Diploma Course in Bakery Products and Patisserie

- Bakery and confectionery is a field where aspirations lead to preparing foods rich in nutrients. It is an art and science of creativity and communication skills. It is a multi-task which gives the knowledge of the ingredients, creativity and culinary expertise with dedication and polite demeanor. The bakery products cover a wide range of food which are packed to enhance and prolong edible life. The bakery products are innovative and digitization of changing consumer behavior and trust in the baking industry is undergoing major changes in the last two decades.
- Professional Skill / Professional Knowledge and employ ability skill to the need of different sectors of the economy/ labor market .A candidate will be entrusted to undertake project work, extracurricular activities.
- The students in our baking and pastry program can land dream jobs in multiple career paths, such as Food Stylist, Pastry Chef, Chocolatier, Bakery Owner and many more.