

**FREE SKILL DEVELOPMENT COURSES
FOR SC CANDIDATES
AT SIHM KAVELI, KOHIR MANDAL**



NEW COURSE LAUNCH

**Certificate Course in
BAKERY AND
CONFECTIONERY**



**Commencing on
Monday, July 13, 2026**

- Duration: 2 Weeks
- For: Scheduled Caste (SC) Candidates Only
- Age Limit: 18 to 35 Years
- Registration: FREE – Register your name at the earliest!

Enhance your skills and open doors to exciting careers in the hospitality and service sectors.

Training by Experienced Professionals



FACILITIES MANAGEMENT



FRONT OFFICE OPERATIONS



GUEST RELATIONS



FOOD & BEVERAGE SERVICE



HOUSEKEEPING

Eligible SC candidates are encouraged to register at the earliest, as seats are limited.



**REGISTRATION
IS FREE!**

REGISTER YOUR NAME TODAY!

LIMITED SEATS – DON'T MISS THIS OPPORTUNITY

SKILL TODAY – SUCCEED TOMORROW!

For Registration & More Details:
STATE INSTITUTE OF HOTEL MANAGEMENT (SIHM)
KAVELI, KOHIR MANDAL, SANGAREDDY DISTRICT
Dr. N. Yadagiri **9908320359**
 liaisonofficersihm@gmail.com

STATE INSTITUTE OF HOTEL MANAGEMENT (SIHM) SANGAREDDY

(under the aegis of NITHM)

Certificate Course in Bakery & Confectionery

15-Day Skill Course | Regular On-Campus Training | Free Course for SC Students

1. Programme Overview

The **Certificate Course in Bakery & Confectionery** is a 15-day intensive skill development programme designed to provide learners with fundamental knowledge and practical training in bakery and confectionery production. The programme focuses on baking principles, ingredients, bread making, pastries, cakes, biscuits, cookies, icings, desserts, and frozen confections. Through extensive hands-on training in a professional bakery laboratory, participants develop the skills required to prepare a variety of bakery products while following standard hygiene and food safety practices. On successful completion, learners will possess the foundational competencies required for entry-level employment in bakeries, hotels, restaurants, cafés, and food production units.

2. Programme at a Glance

Particular	Details
Programme Name	Certificate Course in Bakery & Confectionery
Category	Skill Development Certificate Course
Duration	15 Days
Eligibility	10th Standard to Degree
Age Limit	18 to 35 Years
Batch Size	30 Students
Mode of Delivery	Regular On-Campus Training
Medium of Instruction	English
Training Components	30 Hours Theory + 60 Hours Practical
Training Venue	State Institute of Hotel Management (SIHM) Sangareddy

3. Programme Objectives

- To provide a strong foundation in bakery and confectionery principles.
- To develop practical skills in preparing breads, cakes, pastries, biscuits, cookies, and desserts.
- To familiarize learners with baking ingredients, equipment, and production techniques.
- To impart knowledge of icing methods, finishing techniques, and product presentation.
- To prepare learners for entry-level employment in the bakery and hospitality industry.

4. Syllabus

Module 1 – Introduction to Bakery

- Bakery, Confectionery and Baking – Definitions
- Types of Ovens
- Types of Flour
- Bread Making
- Role of Ingredients in Bread Making
- Characteristics of Good Bread
- Bread Faults and Their Causes

Module 2 – Pastries & Cakes

- Basic Pastries
- Methods of Pastry Making
- Cake Ingredients
- Cake Making Methods
- Cake Faults and Remedies

Module 3 – Biscuits & Cookies

- Biscuit Making Methods
- Cookie Make-up Methods
- Common Faults and Their Reasons

Module 4 – Icings & Decorations

- Introduction to Icings
- Types of Icings
- Uses and Applications
- Basic Cake Decoration Techniques

Module 5 – Baking Terminology & Practical Applications

- Glossary of Baking Terms
- Professional Baking Practices

Practical Training

- Yeast Products
- Bread Varieties
- Cake Preparation
- Pastries
- Biscuits
- Cookies
- Icings
- Puddings
- Ice Creams
- Product Finishing and Presentation

5. Mode of Assessment & Certification

Assessment: Continuous evaluation through practical performance, assignments, and final practical assessment.

Passing Criteria: Successful completion of theory and practical components as per institute norms.

Certification: A **Certificate in Bakery & Confectionery** will be awarded by the **National Institute of Tourism & Hospitality Management (NITHM)** upon successful completion of the programme.

6. Job & Career Prospects

Successful completion of this programme opens opportunities such as:

- Bakery Assistant
- Commis Baker
- Pastry Assistant
- Bakery Production Assistant
- Cake Decorator (Entry Level)
- Café Kitchen Assistant
- Bakery Entrepreneur
- Assistant in Hotels, Restaurants, Resorts and Bakery Chains

7. Further Opportunities

- Advanced Diploma in Bakery & Confectionery.
- Specialization in Artisan Breads, Chocolates, or Cake Decoration.
- Employment in hotels, bakeries, cafés, cruise lines, and catering organizations.
- Entrepreneurship through home baking, cake business, or bakery start-ups.
- Foundation for higher studies in Hospitality and Culinary Arts.

For Admissions & Enquiries

Dr. N. Yadagiri,

Liaison Officer

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TELANGANA STATE INSTITUTE OF HOTEL MANAGEMENT

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