

Start Date:  
Available in the website  
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#### Contact Us

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# POST GRADUATE DIPLOMA - BAKERY SCIENCE & TECHNOLOGY

Specialized career opportunity in one of the fastest growing food business segment.

## ABOUT THE COURSE

One year program designed for students who wish to make specialization in Bakery Science and Technology. This is only such comprehensive program for post graduate studies in Bakery Technology and Management available in India.

## ELIGIBILITY

- Graduates in subjects such as Food Technology, Hotel Management, Home Science, Microbiology, Science, etc.

## PLACEMENT

- AIBTM placement cell will assist in
  - › Free posting of resume in institute website for five years.
  - › Drawing up resume.
  - › Campus Recruitment and outside interviews.
- Major employers will be invited for campus recruitment.
- We are confident of 100% placement for deserving.

## ASSESSMENT METHODS

- Continuous assessment will be done via observation of practical skills and bakery knowledge through a portfolio of evidence.

## CAREER OPPORTUNITY

- Students successfully completing the program will be ready for Executive and Junior management bakery industry career, in large, medium, artisan units, and in related businesses internationally. They will be ready for placement in:
  - › Production & Processing
  - › Quality Control
  - › Research & Development
  - › Sales & Marketing
  - › Food Ingredient
  - › Bakery Entrepreneurship

## COURSE STRUCTURE

- This course focuses on Bread Technology, Biscuit Technology, Cakes and Sweet Goods, Applied Bakery Science, Food Safety and Quality Control.
- Students will learn the fundamentals of bakery science with emphasis on the functional chemistry of bakery ingredients. They will come to understand the bakery processes, products, trouble shooting, product quality, food safety and bakery management.
- Emphasis will be on the bakery technology and research based projects with implementation of latest technologies related to bakery industry.
- This course is coupled with Industrial visits, workshops, seminars mentoring by industry professionals.
- Opportunity to work with other institutes, companies, research laboratories in collaboration with AIBTM.
- Key examinations and viva is evaluated by technical experts.
- International collaboration with our partners; Kansas State University, (USA), Canadian International Grain Institute, Hyejeon College (South Korea), Hunter Tafe (Australia), City & Guilds (UK).

## SUCCESSFUL PLACEMENTS & INTERNSHIPS



- ☐ Internship assured by AIBTM.
- ☐ Placement support for Deserving Candidates / Personal Appointment / Campus Recruitment.

## FACILITIES

- World class bakery lab with commercial style equipment and machinery.
- Fully equipped research and development lab for new product development.
- Highly designed food quality lab for testing of food samples.
- Library, study area with wi-fi connectivity.
- Hostel Accommodation.

## CAFETERIA

- Homely and hygienic food is available at our state-of-the-art cafeteria.
- An exclusive bakery & coffee corner.

## COURSE INCLUDES

- Certificate - Bread Technology Fees: 35000/-
- Certificate - Biscuit Technology Fees: 40000/-
- Certificate - Cakes and Sweet Goods Fees: 50000/-
- Certificate - Applied Baking Science Fees: 40000/-
- Certificate - Food Safety and Quality Management Fees: 25000/-

## FEE STRUCTURE

	India, Nepal & Bhutan Student (INR)			International Student (US\$)		
	Sem 1	Sem 2	Total	Sem 1	Sem 2	Total
Registration Fee	3,000	-	3,000	50	-	50
Admission Fee	20,000	-	20,000	400	-	400
Tuition Fee (Including Ingredients for course and training)	75,000	70,000	1,45,000	1850	1550	3400
Examination Fee	7,000	7,000	14,000	250	250	500
Total	1,05,000	77,000	1,82,000	2250	1800	4350

## HOSTEL FEE STRUCTURE

Accommodation:	Indian (INR)	Per Semester	International (US\$)
Non A.C. Rooms (Triple Sharing)	90,000	50,000	2350
A.C. Rooms (Triple Sharing)	1,20,000	65,000	2550
Single A.C. Room	1,80,000	95,000	3950
Security Refundable Rs. 5,000 (US\$ 200). All meals are Vegetarian.			

## NOTE

- Those seeking Hostel Accommodation will be required to pay the Hostel security of Rs. 10,000 along with the Hostel Fee at the time of admission.
- Hostel accommodation will be on first-come-first basis.

## METRO CONNECTIVITY

- AIBTM is now well connected with Metro Station, Knowledge Park 2, Greater Noida. Metro to this route will be operational from April 2018, trials runs are going on.



## CURRICULUM

Subject	Weeks	Hours
Bread Technology	8	240
Biscuit Technology	8	240
Cakes and Sweet Goods	8	240
Applied Bakery Science	8	240
Food Safety and Quality Control	6	180
Internship	8	
Exam	2	
Total	48	1140

Bread Technology	240 hours
Introduction to Bakery Science	20
Function of Ingredients and Lab Analysis	40
Food Microbiology	10
Bread Manufacturing Equipments	10
Bread Processing	40
Bread Production	80
Advances in Bread Making	20
Food Safety and Quality Management	10
Entrepreneurship Management	10
Total Hours	240

Biscuit Technology	240 hours
Introduction to Bakery Science	20
Function of Ingredients and Lab Analysis	40
Food Microbiology	10
Biscuit Manufacturing Equipments	10
Biscuit Manufacturing Processes	40
Cookies Production	60
Advances in Cookies Production	20
Food Safety and Quality Management	20
Entrepreneurship Management	20
Total Hours	240

Cake and Sweet Goods	240 hours
Introduction to Bakery Science	10
Function of Ingredients and Lab Analysis	40
Microbiology	10
Cake Technology	40
Cake and Sweet Goods Production	120
Food Safety and Quality Management	10
Entrepreneurship Management	10
Total	240

Applied Bakery Science	240 hours
Science of Baking	20
Mathematics for the Baker	10
Functions of Ingredients	40
New Product Development	70
R & D Projects	100
Total	240

Food Safety and Quality Control	180 hours
Introduction to Bakery Science	10
Fundamental of Baking Ingredients	30
Food Safety - A Global Perspective	10
Food Laws and Standards	20
Food Sampling and Lab Analysis	60
Microbiological Analysis	20
Quality Management	30
Total	180

Note: Candidate can apply for single module also. He/ She will get the certificate for the same. If candidate complete all other modules in future, he /she will be awarded PG Diploma certificate at that time.