

Hands on Training on Bakery / Food Preservation and Processing Centers

(Vocational)

B. A. IV Semester (NEP 2020)

Reasons to Go for Bakery Training

Bakery training and courses offer both practical training and theoretical knowledge in the field of baking and all other related areas. Such courses are available both online and offline. Students who are able to complete their bakery course and training successfully can serve as artisan bakers, bread bakers, pastry chefs, apprentice bakers, decorators, assistant bakers and bakery specialists at hotels, restaurants and food joints.



Bakery Course

Bakery courses and training are offered at a bakery training institute that specifically designs the courses to help students get an extraordinary edge in the industry for baking. Some important facts you must know about these courses are as follows:

- Baking courses have varied levels such as undergraduate degree, post-graduate degree, certification, doctorate and diploma.
- There are more than 100 baking and confectionery colleges in India.
- The courses prepare the students to present food most decoratively while creating some of the most delicious bakes and confectioneries.
- The courses help learners understand heating, baking, freezing, food-food interaction, and refrigeration procedures.



Why Take Up Bakery Training?

There are a number of reasons why you must look for bakery training near me. They are as follows:

- **For Opening a Bakery of Your Own**

You can take up a bakery course for doing your own business. Taking up a bakery course can also help you learn and earn a few extra credits in the field of baking if you are pursuing hotel management.

- **The Industry for Baking is Flourishing at a Fast Pace**

There are a large number of freelancing home baking alternatives that you can opt for once you have completed a course in baking. The industry for baking has hit a major boom in the present world.

- **Huge Demand**

There are more than 10000000 unregistered and unorganised bakeries in India, and this number is increasing day by day. There is a rising demand for good quality baked goods. Therefore, doing business in this field or offering baking solutions for which you have garnered certification might bring in profits.

- **Huge Growth of the Market**

The market for baking is growing exponentially. At present, the industry for baking in India holds good value, and this stands as proof that the industry will also gain major growth in the future.

- **Huge Scopes of Job**

Taking up a course in a bakery can open good scopes of jobs for the students and help them become good sources of income. The job scopes in this field are immense.

Candidates securing a good degree and skills in a bakery can either start their own business or work in areas like:

- Canteens
- Manufacturers of large baked products
- Specialist bakeries
- Restaurants and hotels
- Caterers
- Institutional food service providers
- Retail bakeries
- Food stylist
- Cookery shows
- Head cooks and chefs
- Food preparation workers
- Food processing workers





What is Food preservation and Processing?

