शासकीय लघु उद्योग विकास महामंडळ
GOVERNMENT SMALL INDUSTRIES DEVELOPMENT CORPORATION
Skill Development & Vocational Training | www.gsidc.org.in

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COURSE CURRICULUM / पाठ्यक्रम

Bakery & Confectionery

Diploma Programme · Hospitality & Tourism Sector · Ref: GSIDC/CUR/0334

Course Type	**Diploma**	**Sector**	**Hospitality & Tourism**
Duration	**1 Year**	**Eligibility**	**10th / 12th Pass**
Total Subjects	**7**	**Total Marks**	**700**
Course Fee	**Rs. 25,000**	**Examination**	**Theory**

SUBJECT-WISE CURRICULUM & MARKING SCHEME

Sr.	Subject Code	Subject Name	Type	Theory		Total
				Max	Min	
1	BC101	Fundamentals of Baking	Theory	100	35	**100**
2	BC102	Bread & Viennoiserie Production	Theory	100	35	**100**
3	BC102	Bread & Viennoiserie Production	Theory	100	35	**100**
4	BC103	Cake Decoration & Sugar Craft	Theory	100	35	**100**
5	BC104	Chocolate & Confectionery Techniques	Theory	100	35	**100**
6	BC105	Food Safety & Hygiene	Theory	100	35	**100**
7	BC106	Bakery Business Management	Theory	100	35	**100**
		GRAND TOTAL		**700**		**700**

EXAMINATION & CERTIFICATION

- Course poora hone par GSIDC dwara nirdharit examination hoga.
- Har subject mein upar di gayi **Min (passing) marks** laana avashyak hai.
- Pass hone par GSIDC ki **marksheet** aur **Diploma certificate** jaari kiya jaata hai.
- Certificate ka online verification **www.gsidc.org.in** par kiya ja sakta hai.
- Admission ke liye nazdeeki GSIDC authorised study centre se sampark karein ya website par Admission Form bharein.

Note: Course ki poori jaankari, fee aur admission ke liye upar diya QR code scan karein ya dekhein: **https://gsidc.org.in/courses/bakery-confectionery**. Ye curriculum GSIDC website se generate kiya gaya hai (20-11-2026). Syllabus, fee aur niyamon mein samay-samay par badlav ho sakta hai; antim jaankari study centre / GSIDC office se prapt karein.