

BASIC BAKING SCIENCE

UNIT-1 RAW MATERIAL

- i. Wheat and Wheat milling process
- ii. Water
- iii. Sugar
- iv. Yeast
- v. Salt
- vi. Fat
- vii. Stabilizers & Chemicals

UNIT -II PROCESSING & PRODUCTION (BREAD)

- i. Flying ferment
- ii. Mixing
- iii. Fermentation
- iv. Knock-back
- v. Baking
- vi. Cooling

UNIT – III - BREAD MAKING METHODS

- i. Various Bread making methods
- ii. How to judge the quality of bread
- iii. Bread faults
- iv. Bread disease
- v. Bread improvers

(To be supported with Demonstration of Various methods of production of bread)

UNIT - IV CAKE MAKING

- i. Cake making ingredients
- ii. Cake making methods
- iii. Characteristics of cakes
- iv. Balancing of cake formula
- v. Cake faults and remedies

BISCUITS & COOKIES – INGREDIENTS – SIMPLE RECIPES

(To be supported with Demonstration of Various methods of production of cakes & Biscuits)

UNIT -V BAKERY MACHINERY AND EQUIPMENTS

- i. Major equipments and minor equipments
- ii. Care and Maintenance of Equipments.

REFERENCE BOOKS:

1. Basic baking – C. DUBEY
2. The professional pastry chef- BO FRIBERG
3. Modern Cookery for Teaching and Trade – Volume I & II – Thangam E. Philip (Orient Longman Publications)