



BAKING TECHNOLOGY TUTORIALS

SCOPE AND PROCEDURES

MODULE 1 BREADMAKING TECHNOLOGY

This module will consider the underpinning principles and processes associated with the manufacture of bread and other fermented products and develop your understanding of the fundamental mechanism associated with dough formation and its transition to bread, and key inputs from the commonly used raw materials.

The module will consist of the following topic sections:

1. Essential Elements in the Manufacture of Breads and Fermented Products
2. Breadmaking Process Groups
3. Dough Mixing
4. Dough Processing to Bread
5. Ingredient Inputs
6. Post Baking-Changes

Individual sections comprise notes for you to read along with relevant illustrative material and references to suitable reading material.

At the end of each section there is a short assignment (typically the equivalent of 1-2 A4 sides) for you to complete and return before you move to the next one. The assignments are designed to complement and extend your knowledge of the material provided in each section.

We provide a copy of a reference work – A Bakers’ Compendium – to complement the section notes. It provides the meanings of the specialist terms used in the text.

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