



# BAKING TECHNOLOGY ON-LINE TUTORIALS

## SCOPE AND PROCEDURES

### MODULE 1 BREADMAKING TECHNOLOGY

#### SCOPE OF 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

We provide a copy of a Bakers' Compendium to complement the section notes. It provides you with the meanings of the specialist terms used in the text and on the illustrations.

You will find the following background publication useful (but not essential) for your studies:

*Technology of Breadmaking 3<sup>rd</sup> edition*, S.P. Cauvain, 2015, published by Springer.

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