

Bakery Products Technology 3(2-1)

Theory

Science of bakery product: emulsions, oils & fats, proteins, starch, water. Raw materials: grains, milling; grades of flours; types of flours – Chorleywood bread flour, patent, soft, wholemeal, brown and low moisture flours; leavening agents; flour treatments; food starch excluding flour; fats; emulsifiers; colors; flavors; antioxidants; sugars; dairy ingredients; gums and gelling agents. Bread making: chemistry of dough development, making of bread, types of breads, variants of bread. Products other than bread: pastry, biscuits, wafers, cakes and other chemically leavened products. Dietetics bakery products. Quality control in bakery.

Practical

Preparation of breads, pastry, biscuits, wafers, cakes and chemically leavened products. Effect of different ingredients on bakery products. Visit to different baking plants.

Books Recommended

1. Edward, W.P. 2007. The science of bakery products. The Royal Society of Chemistry, Cambridge, UK. UK.
2. Hui, Y.H., Corke, H., Le yn, I.D. and Cross, N. 20 06. Bakery product science and technology. Blackwell Pub. Co., London, UK.
3. Khetarpaul, N., Grewal, R.B. and Jood, S. 2005. Bakery science and cereal technology. Daya Pub. House, New Delhi, India.

Website: www.foodscienceuniverse.com