

4 WEEKS: ONLINE CERTIFICATE COURSE



# ADVANCED

# BAKERY

# TECHNOLOGY

JULY 13 TO AUGUST 6, 2020



MODULE I

MODULE II

MODULE III

MODULE IV

## CONTACT US

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**FEE: 4,500/- US\$ 150**

**Timings: (8.30 am to 10 am)** **(Supported with On-line practicals)**

## INGREDIENT TECHNOLOGY

**JULY 13-16, 2020**

**Rs. 1,500/- US\$ 40**



- An overview of Food Safety and Standards Act - Bakery products.
- Food Additives and Enzyme in Bakery Industry.
- Functions of Ingredients.
- Egg Replacements.
- Sugar and Alternative Sugar (Sugar Free).

## BREAD TECHNOLOGY

**JULY 20-23, 2020**

**Rs. 1,500/- US\$ 40**



- Mixing and Fermentation Technology.
- Dough Systems.
- Make-up Process.
- Creating Quality Sourdough Breads.
- Scoring of Bread.
- Artisan Breads.

## BISCUIT / COOKIE TECHNOLOGY

**JULY 27-30, 2020**

**Rs. 1,500/- US\$ 40**



- Biscuit Formulations.
- Mixing Technology.
- Process Controls for Creating Quality Biscuit Products.
- Setting Standards for Biscuit Production.
- Evaluation and Trouble Shooting.

## CAKE TECHNOLOGY

**AUGUST 3-6, 2020**

**Rs. 1,500/- US\$ 40**



- Formulation and processing of cakes- batters, foams, chiffons.
- Sweet Dough and Pastry Production.
- Batter Cake Production.
- Cake and Yeast Raised Doughnuts.

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