

FACULTY OF HOTEL AND TOURSİM MANAGEMENT  
**ADVANCE BAKING**

**Course Contents**

**Unit – 1** Bakery Introductions: Basic Ingredients: Sugars; Shortenings; Eggs; Wheat and Flours; Milk and Milk Products; Yeast; Chemical Leavening Agents; Salt, Spices, and Flavourings;

**Unit – 2** Bread and Rolls: Overview of Production; Common Problems; Types of breads

**Unit – 3** Sweet Yeast Dough Products: Danish Pastry; Buns; Coffee Cake Dough Products; Croissants; Doughnuts and Crullers: Preparation

**Unit – 4** Pastries: Short Dough Pastries; Puff Pastries; Common Problems with Puff Pastries; Eclairs and Cream Puffs; Common Problems with Eclairs and Cream Puffs

This course is imparting transferable and life skills about preparation of advanced bakery products including breads and rolls, croissants, doughnuts, pastries, puffs that are required to practice baking as a professional or as a personal interest.