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Types and classification of bakery products

Wikipedia list article Bread at a restaurant This is a list of baked goods. Baked goods are foods made from dough or batter and cooked by baking,[1] a method of cooking food that uses prolonged dry heat, normally in an oven, but also in hot ashes, or on hot stones. The most common baked item is bread but many other types of foods are baked as well. Baked goods by Type American and British biscuits are baked goods A bacon and egg pie Close-up view of a crostata, a type of Italian tart or pie Biscuit – a term used for a variety of baked, commonly flour-based food products.[2] The term is applied to two distinct products in North America and the United Kingdom.[3] and is also distinguished from U.S. versions in the Commonwealth of Nations and Europe. See also: List of cookies and List of shortbread biscuits and cookies Ground biscuit Bread – a staple food prepared from a dough of flour and water, usually by baking.[4] See also: List of breads, List of brand name breads, List of quick breads, and List of toast dishes Bagel – a bread product originating in Poland, traditionally shaped by hand into the form of a ring from yeasted wheat dough, roughly hand-sized, which is first boiled for a short time in water and then baked. Bread roll – a small, often round loaf of bread[5][6] served as a meal accompaniment (eaten plain or with butter) See also: List of bread rolls Bun – a small, sometimes sweet, bread, or bread roll. Though they come in many shapes and sizes, they are most commonly hand-sized or smaller, with a round top and flat bottom. See also: List of buns Flatbread – a bread made with flour, water and salt, and then thoroughly rolled into flattened dough. Many flatbreads are unleavened—made without yeast—although some are slightly leavened, such as pita bread. Muffin – an individual-sized, baked quick bread product. American muffins are similar to cupcakes in size and cooking methods, and the English muffin is a type of yeast-leavened bread. Muffins may also classify as cakes with their same sweet interior and fluffy yeast exterior. Brownie – a flat, baked dessert square that was developed in the United States at the end of the 19th century[7] and popularized in both the U.S. and Canada during the first half of the 20th century Cake – a form of sweet dessert that is typically baked. In its oldest forms, cakes were modifications of breads but now cover a wide range of preparations that can be simple or elaborate. See also: List of cakes Cookie – a small, flat, sweet, baked good, usually containing flour, eggs, sugar, and either butter, cooking oil or another oil or fat. See also: List of cookies and List of shortbread biscuits and cookies Cracker – typically made from flour, flavorings or seasonings such as salt, herbs, seeds, and cheese may be added to the dough or sprinkled on top before baking. Cheese cracker See also: List of crackers Pastry – a dough of flour and water and shortening that may be savoury or sweetened. Sweetened pastries are often described as bakers' confectionery. See also: List of pastries and List of choux pastry dishes Pie – a baked dish which is usually made of a pastry dough casing that covers or completely contains a filling of various sweet or savoury ingredients. See also: List of pies Tart – a baked dish consisting of a filling over a pastry base with an open top not covered with pastry Torte – a form of sweet dessert that is typically baked. Tortes differ from cakes in that cakes are made from wheat flour, but tortes, originating in Central Europe, are generally made with ground nuts instead.[dubious – discuss] Twice-baked foods – foods that are baked twice in their preparation Viennoiserie – baked goods made from a yeast-leavened dough in a manner similar to bread, or from puff pastry, but with added ingredients (particularly eggs, butter, milk, cream and sugar) giving them a richer, sweeter character, approaching that of pastry. By region The nuomici is a Chinese pastry List of American breads List of British breads List of Chinese bakery products – Chinese bakery products consist of pastes, cakes, snacks, and Chinese desserts of largely Chinese origin, though some are derived from Western baked goods. List of Indian breads List of Pakistani breads Mexican breads See also Food portal Lists portal Al forno – food that has been baked in an oven Bake sale Bakehouse (building) Cakery List of bakeries List of baker's cafés List of foods Lists of prepared foods Pâtisserie References ^ Merriam-Webster online, s.v. ^ Sutton, J. (1991). Sunk Costs and Market Structure: Price Competition, Advertising, and the Evolution of Concentration. MIT Press. p. 479. ISBN 978-0-262-19305-4. ^ Wrigley, C.W.; Corke, H.; Seetharaman, K.; Faubion, J. (2015). Encyclopedia of Food Grains. Elsevier Science. p. 47. ISBN 978-0-12-394786-4. ^ Rubel, W. (2011). Bread: A Global History. Edible. Reaktion Books. pp. E-6. ISBN 978-1-86189-961-3. ^ "Baker's Digest". Volume 24. Siebel Publishing Company. 1950. p. 35. Retrieved 22 April 2016. ^ Army, United States. Dept. of the (1982). Nutritional Support Handbook. Department of the Army technical manual. Headquarters, Department of the Army. p. 5-PA6. ^ Smith, A.F. (2007). The Oxford Companion to American Food and Drink. Oxford Companions. Oxford University Press, USA. p. 71. ISBN 978-0-19-530796-2. Breads by nationality Retrieved from " Step 1 Step 2 Step 3 Step 4 Step 5 Step 6 Step 7 Step 8 Step 9 Step 10 Salary Range 16 \$2657 \$2741 \$2859 \$2971 \$3103 \$3235 \$3382 \$3540 \$3710 \$3887 GENERAL DESCRIPTION OF CLASS The BAKER prepares and bakes assorted breads, pastries, and other desserts in a central volume baking operation. DISTINGUISHING FEATURES This is a single classification and not currently part of a series of classes. DUTIES AND RESPONSIBILITIES Baking. Typical tasks: gathers and prepares baked goods according to standardized recipes described on production work schedule; weighs, measures, mixes, kneads, molds, and brings the dough to proper lightness; bakes breads, rolls, buns, and biscuits; measures and mixes the batter for cakes, cookies, pies, and other desserts; performs finish work on pastries by glazing rolls and donuts, icing and decorating cakes, sprinkling sugar on cookies, and fluting pie shells; counts and prepares baked goods for distribution to food service units or institutional wards; fills orders from other institutions; delivers baked goods to institutional wards or food service units; slices and wraps bread; uses bakery equipment such as mixers, choppers, steam-jacket kettle, and pastry cutter; adjusts recipes for larger quantities and makes recipe changes when necessary to obtain a better quality product. Requisitioning. Typical tasks: requests needed products from the warehouse such as flour and sugar; maintains adequate products and supplies for baking operations; requests, through the supervisor, bakery products which need to be ordered by purchase order; checks food products or supplies delivered by vendors to be sure products received meet the type, quantity, and quality specified by purchase order. Recordkeeping. Typical tasks: assists the supervisor by keeping records of bakery ingredients used, production volume, distribution, and sales of baked goods; assists the supervisor by keeping track of worker hours and labor costs; records changes when recipes are altered; counts equipment such as kitchen utensils for inventory. Miscellaneous. Typical tasks: trains, assigns, and reviews work of residents, students, and/or food service staff and workers in baking methods and procedures; participates with the supervisor in recipe development and testing; places leftovers in proper containers for storage; keeps records of leftovers stored in cooler; washes and cleans utensils and equipment used in the bakery shop; washes and scrubs pots and pans; cleans sinks, ovens, countertops, tables, coolers, walls, and floors. RELATIONSHIPS WITH OTHERS Employees in this class have regular in-person contact with residents, students, and/or inmates who assist in baking and cleaning activities. They also have occasional contact with food vendors, by telephone or in person, to order and receive goods. SUPERVISION RECEIVED Employees in this class receive general supervision from a manager or a supervisor who assigns work verbally or through written instructions. Work is reviewed by observation on a daily basis for the quality and quantity of baked goods prepared, conformance to standardized recipes, and to ensure conformance to safety and sanitation procedures. Employees in this class follow State health, safety, and sanitation regulations as applicable to operations of a volume bakery. Food service policies and procedures are applied to baking and related service activities. GENERAL INFORMATION Positions in this class are located in bakery area in food service facilities found in central and remote locations throughout State government (e.g., human or natural resource agencies, correctional, mental health, or higher education institutions, hospitals, etc.). They require the willingness to work within the environment associated with the position's location and purpose. MINIMUM QUALIFICATIONS one year of experience as a Baker in an institution or commercial bakery. Are you going to launch a bakery startup? I have recently launched a bakery of my own by the name of Mugs & Dough and people seem to love it fanatically, due to the freshness of the bakery products(bekari products) sold by me. I make sure I never sell stale bread and bake the freshest of baked goods and baked products with the best of my own hands.I follow the best recipes and make it a point to denote a heartfelt feeling in my relishes, placing my delicatessens in cute custom bakery boxes that enrapture the astounded customers in an inkling!If you are a novice bakery entrepreneur, here are the six types of baked products that you must know about which are bound to be kept in your bakery products(bekari products) list and these products in the bakery that must be in an incessant supply to keep the flow of sales circulating continually. There’s nothing dreamier than obtaining a loaf of freshly baked bread right out of the steaming oven. Just the aroma of the tempting scent churns some of the world’s most celebrated foods worth baking and delighting the masses of bakery lovers!Using just a handful of fundamental ingredients, such as the basic flour, yeast, water, and salt to the final baked product, you can always learn to experiment with all the basic kinds of bread such as shortbreads, flatbreads, etc and that’s why it’s most important among the types of bakery products and found in all the bakery foods list.bakery products like Layer cakes, cupcakes, snack cakes, roulades, and even cheesecakes, the very sound of building high castles made of delicious cakes is too wonderful to imagine, beyond the extent of imagination and no power of fancy words can describe how very scrumptious having a bakery full of cakes can be! Cakes can be either too simple or quite fancily made, such as the wedding cakes served on beautifully oriented events such as birthdays, Christmas, wedding showers, baby showers, and bridal showers, and a lot more!Do you like to eat candies? Well, I love candies and if I could wish, I’d love to have fields of cotton candies, just as it happens in Disney movies!Candy and confections range from chewy nougat and pralines to fudge, caramel, and toffee flavors are some of the best ones that are universally loved by all confectionary lovers. The cutest thing about all kinds of candies are that they are bound by sugar, the most common ingredient that unifies all the candies. Candies might be crystalline or non-crystalline, nougat, and fudge and lollipops and colorful caramels to delight the sugar aficionados!Chocolate Confectionaries Chocolates are one of the most treasured ingredients used in baking, and a true passion for all the bakers and important in all the products in bakery, especially when it comes to creating charming candy and other confectionaries.Chocolate confectionaries such as the cocoa to milk chocolate to bittersweet dark Belgian chocolate, the variety of chocolate confectionaries and delicacies is endless and these days, a lot of new recipes emerge day by day to thrill the chocolate lovers. The various types of chocolate and when and how to use them can add tons of accolades to your product or simply ruin it!Find all this, along with how to melt the exquisitely flavored chocolate, and plenty of handy tips for success here.When we learn to bake cookies in the baking school, we are taught to create cookies and I always love to make them dropped, sliced, molded, rolled and cut into interesting shapes, baked into small bars, crammed with exotic fillings and finally decorated with the most gorgeous glazing to create the best cookies in the town.They might be baked sumptuously and served as desserts, especially for casual use or even a pristinely formal one, such as the festive get together parties and other joyous occasions. Cookies are some of the most popular baked goods and they are universally preferred to be baked even at home, being a fine impromptu dessert to make in no time. They always cost quite less but taste awesome, isn't it?Do you like to experiment with gorgeously colored pastries and be the best pastry maker? Be t he most flavorful pie, tarts, sourdough to the complexly made doughs to bake the exotic croissant, Danish, puff, and a lot more, pastries are an extensive category of bread-type baked goods that can be sweet or savory or simply full of yummy flavor that might cause a sharp rise in your beta-endorphin levels!Pastries are indeed very charming to eat and they are widely used during the high tea parties. Although a small list of ingredients, such as the flour, some kind of butter, water, and often, a pinch of salt is required to create the pastries, they can be made with an intimidating baking technique that has been used by the most renowned bakers scattered in the world.Also, read at knowandaskSteps to make Biryani at home.Foods To Maintain Healthy Hair. Copyright © 2000 Sarah Phillips CraftyBaking.com All rights reserved. We've divided up baked goods into easy-to-navigate categories so you can learn everything you've ever wanted to know, whether it's exploring different types of cookies, cakes or puddings; finding tips for making the best yeast breads and pies; understanding the role ingredients play in candy-making and ice cream custards, or finding solutions to common baking problems. It's all here! If you ever have a question, come talk to us and other members in the CraftyBaking Community. We would love to help! Bread There's nothing like taking a loaf of fresh yeast bread out of the oven. Just the enticing scent alone makes one of the world's most celebrated foods worth baking! From a handful of ingredients—at its most basic flour, yeast, water, and salt—to the finished product, learn all about the stages of bread baking here, including how to store your prized loaf. But some breads do not have yeast, such as flatbreads, and they, too, are discussed here. Cakes Layer cakes, cupcakes, snack cakes, roulades, and even cheesecakes—the cake category is vast. Most cakes are often classified into two categories: whether they contain fat, such as butter or oil (shortened cakes) or whether they contain little or no fat (unshortened or foam cakes). Find out more here about types of cakes, the ingredients used to make them, and plenty of tips for success. Candy Candy and confections range from chewy nougat and pralines to fudge, caramel, and toffee. The thing they share in common is sugar, and how that sugar is handled determines the category that candies fall into. There are essentially two categories of candies: crystalline or non-crystalline. Candies that are crystalline contain crystals in their finished form, like nougat and fudge, where as noncrystalline candies don't contain crystals (think lollipops and caramels). Chocolate Confections Chocolate is one of the most beloved ingredients in baking, and a true passion for many of us, especially when it comes to candy and confections. From cocoa to milk chocolate to bittersweet, understanding the different types of chocolate and when and how to use them can make or break your finished product. Find all this, along with how to melt and temper chocolate, and plenty of tips for success here. Cookies Whether you call them "cookies," "biscuits," or even "koekje," cookies are loved the world over. They can be dropped, sliced, molded, rolled and cut, baked into bars, sandwiched with fillings, and decorated with colorful icings. They can range from simple to elaborate, an after-school snack or essential to your family's holiday traditions. Custard Custards are thick, rich, creamy desserts typically made from eggs and milk or cream. They can be sweet or savory and flavored loads of different ways. Made on the stovetop or baked, they range from cheesecake and flan to ice cream, pastry cream, and even lemon curd. Frosting, Icings, etc Frostings, icings, fillings, buttercreams, and glazes all add a finishing touch to our baked goods, whether you are covering a carrot cake with a thick layer of cream cheese frosting, pouring chocolate glaze over a custard-filled layer cake, or coating cookies with lemon icing. Frostings, icings and buttercream are not only used to finish a dish but can be used as filling along with curds, custards, jam and whipped cream. Read more about the different types and when and how to use them here. Frozen Desserts Is there anything better than a big scoop of creamy ice cream on a hot summer's day? While ice cream might be the hands-down favorite, frozen desserts, in myriad forms—from gelato, frozen yogurt, sorbet and granita to semifreddo, frozen soufflés, and ice cream cakes, pies, and sandwiches—capture our hearts. Better yet, the flavors of frozen desserts are limited only by our imagination. Gluten-Free From pies to pastries, cookies to cakes, any baked good can be made gluten-free if you know what ingredients are available, understand techniques specific to this type of baking, and have great recipes at your disposal. Low-Fat / Reduced-Fat Baked goods can be successfully lowered in fat, and still taste good if you know Sarah's secrets and tips. After all, she wrote the book on healthy baking back in 1999 (The Healthy Oven Baking Book, Doubleday, 1999). Pastry From the simplest pie and tart dough to more complex laminated doughs like croissant, Danish, puff, and phyllo, this is a broad category of bread-type baked goods that can be sweet or savory. Although they share a brief list of ingredients—flour, some kind of fat, water or another liquid, and often, salt—they can be intimidating in technique. We'll show you the ins and outs so you can master this delicious category. Pies and Tarts Buttery, flaky, toothsome, tender, crisp: these are all words that can describe the most ethereal pie or tart crust. This relatively thin dough is used to envelope a sweet or savory filling and can take many different forms—lattice-topped double crust pies, hand pies, open-faced fresh fruit tarts, crostatas to name a few. Learn more about the variety within this category as well as ingredients, thickeners, toppings, and how to troubleshoot. Pudding The word "pudding" can be used to describe a whole range of sweet and savory dishes, from soft and smooth chocolate pudding and frothy citrus mousse to eggy bread pudding and cake-like steamed Christmas pudding. They are generally divided into types based on how they are prepared: baked, boiled, steamed, or chilled. Find out more about the variety of puddings here. Quick-Breads Berry muffins, banana bread, streusel-topped coffeecake, cinnamon-sugar doughnuts, and flaky buttermilk biscuits...what do these all have in common? They are quick breads, or baked goods that have a bread- or cake-like consistency and rely upon chemical leaveners such as baking soda and baking powder—rather than yeast—for their rise. Special Diets Whether you need delicious baking recipes that are gluten-free, low-fat or reduced-fat, vegan or vegetarian, sugar free, and more, we've got you covered. Find out all about special diet baking and baked goods throughout the CraftyBaking.com website. Vegan / Vegetarian Cakes, frozen desserts, and more. Learn about the what makes a recipe vegan or vegetarian, and enjoy our recipes, too. Wedding Cakes Traditionally, wedding cakes are elaborately decorated and tiered multi-layer cakes made to celebrate the big day. However, today some couples are breaking tradition, and serving all sorts of special desserts, from tiers of cupcakes, platters of beautiful cookies, or even displays of chocolate, fruit, and/or cheese. Find out everything you need to know about putting together a wedding cake—from simple to spectacular—as well as guidance on alternative treats for weddings. 12016 views| 12 comments 8604 views| 2 comments 11387 views| 2 comments Gain access to hundreds of recipes plus expert advice for only \$29.95 NEW PRICE \$19.95 a year!

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