Chapter 26 Baking Techniques Section 26.1 Bakeshop Formulas and Equipment



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
bakers use formulas, recipes that include the exact amount of each ingredient	BAKESHOP FORMULAS • Baking requires precise measurements and accuracy, as well as special baking equipment and smallwares
 sheeter: a piece of equipment that rolls out large pieces of dough to a desired thickness 	
	 LARGE BAKESHOP EQUIPMENT Bakeshop equipment needs to be durable, of good quality, and well maintained, as well as kept clean
 tools are needed for forming, cutting, glazing and decorating as well 	BAKESHOP SMALLWARES • Professional bakers need many hand tools for cutting, molding, scooping, dividing, and finishing
	Summary

Commercial bakers use precise measurements and formulas to ensure accuracy in their products.

Chapter 26 Baking Techniques Section 26.2 Bakeshop Ingredients



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
basic ingredients add flavor, texture, and visual appeal to baked goods	 BASIC INGREDIENTS Basic baking ingredients include flour, liquids, fat, sugar, and sweeteners
dough: contains less liquid than a batter	 MIXING BATTERS AND DOUGHS Batters and dough are formed when dry and liquid ingredients are combined

Summary

The basic ingredients in all baking products are flour, liquids, fat, sugar and sweeteners, eggs, leavening agents, and flavorings.