



Baking Basics for the Allied Industry

**A Short Tailored for Suppliers
to the Baking Industries**

Date: January 29-31, 2023

Venue: AIBTM, O-15, Site V, Kasna
Industrial Area, Greater Noida -
201308

Fee: Rs. 9,000 plus 18% GST
including lunch and tea/coffees.

Accommodation: Rs. 5,000.00.

Twin sharing accommodation in
a guest house including
breakfast

and pick-up and drop to **AIBTM**

AIBTM'S BREAD & ROLL PRODUCTION PROGRAM

Join AIBTM's foundational
program for budding bakers!
Learn the art of bread and
roll production, exploring
techniques in wholesale
baking, whole grains, tortilla
crafting, freezing technology,
and pizza crust mastery.

TAILORED FOR NEWCOMERS:

Perfect for beginners, this
course covers essential
scientific principles and
hands-on procedures,
ensuring a seamless
understanding of the baking
world.

KEY TAKEAWAYS:

- Master mixing and temperature control.
- Explore versatile dough systems.
- Understand ingredient impact on the final product.

AGENDA HIGHLIGHTS:

- **Ingredient Functionality:** Wheat, milling, flour additives.
- **Mixing Technology:** Demonstration of sponge and dough mixing.
- **Science of Fermentation:** Control leavening and flavor.
- **Dough Systems:** Covering sourdough and hands-on bread production.
- **Score Class:** Examine products and understand causes and effects.
- **Control of the Bread Process:** Makeup processes, proofing, baking, and packaging.

SPECIAL TOPICS:

- Whole Grains Baking
- Flour Tortillas, Corn Tortillas
- Freezing Technology
- Pizza Crust Technology