



Hospitality and Catering

Producing bread products

Lesson 2

Gain the skills required to produce, bake and store different bread products with this course.





Using the right equipment

You do not need a large amount of equipment but it can be specialised and used only for preparation or cooking.



Ovens

For small amounts of cooking dough you can use smaller ovens.





Ovens

The busier and more bread you produce you will use bigger and more commercial bread ovens.





Specialist ovens

Pizza ovens are ovens which allow for pizzas to be placed in and out of the ovens at regular intervals.

They tend to be hotter and cook the pizza base directly on a hot stone.





Tandoori oven

This is a traditional Indian/Pakistani oven which is based on a large clay pot on top of a fire.



Tandoori oven

Naan bread are hand pressed into the sides of the pot and removed with metal sticks when cooked.

This is hot and fast.





Measuring items

Jugs for measuring liquids





Measuring items

Scales for measuring dry products





Measuring items

Spoons for measuring small amounts

– yeast, sugar and salt.





Sieves

Flour is always sieved before making a dough.

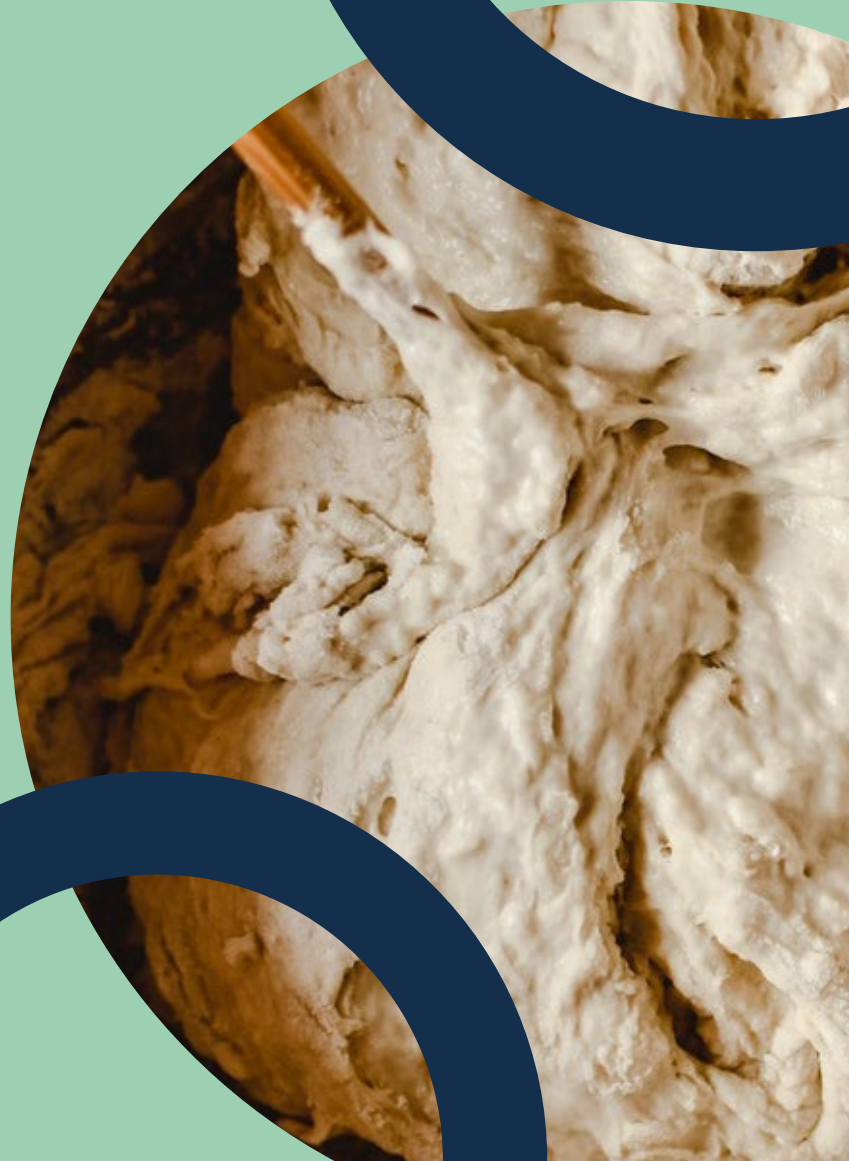
It adds air to the mix and removes any impurities.





Mixing bowls and machines

Small amounts of dough can be mixed by hand, using large mixing bowls.





Mixing bowls and machines

Large amounts of dough use
mixing machines





Dough cutters

To divide the dough into portions we use dough cutters and not knives.





Loaf tins and other tin shapes

To make a traditional rectangle shape loaf we use loaf tins. This ensures a standard product for size and cooking.

Baguettes use special shaped trays.





Oven trays

Baker's ovens use large trays to add and remove bread safely.





Oven trays and non-slip mats

Non-slip mats or grease proof paper stop the dough from sticking to the tray.





Finishing bread products

Brushes for glazing with oils, sugared water.

Piping bags and nozzles for icing and fillings.



Specialist equipment

Pizzas require a 'paddle' to place and remove pizza from oven.

Frying pans are used for soda breads and sometimes Naan breads.





Proving cabinets

Large volumes of bread are proved in large warm cabinets called 'provers'.

Provers are warm and moist and set at a temperature of around 25°C.



Revision Activity 2

List three tools or equipment used in making bread and dough based products?