



Hospitality and Catering

# Producing bread products

## Lesson 5

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





# Finishing bread products

Most savoury breads are now ready to serve and eat. No additional finishing is required.

Sweet dough products may require additional finishing.





# Glazing

This is brushing sugared water on the top of cooling buns and loafs. It gives a sweet, shiny and sticky texture to a product.

Hot cross buns are a good example of a glazed product.





# Icing

Dipping sweetened bread buns in icing is a popular for 'iced buns'.

Icing can also be piped for effect on Belgian buns.





# Filling

Sweetened buns can be filled with pipped double cream.

- Devonshire splits
- Iced buns





# Revision Activity 5

**List two methods of finishing bread products?**