



Hospitality and Catering

# Producing bread products

## Lesson 6

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





# Working safely

Baking can be a simple operation but it has many hazards and risks that can cause accidents.





# Wash hands

At every stage of bread making wash your hands.





# Wash and sanitise surfaces

After every stage of making and cooking ensure that all surfaces are thoroughly washed with hot soapy water and then sanitise and dried with paper towel.





# Washing equipment

All dough making equipment must be washed after use. Dough is a food source for pests and insects.

Hot ovens must be cool before being cleaned.





# Storing fresh baked bread

Keep at room temperature.

Cover with a clean cloth, sealed bag, covered shelving or keep in a bread bin.

Do not put in the refrigerator.





# Refrigerator

Bread will go moist in the fridge.

It will lose quality and become soft.

It goes stale faster.





# Freezing bread

Bread can be frozen after baking.

It must be completely cool before freezing.

Defrosted bread is better toasted or thoroughly reheated.







# Frozen dough

Dough that has been shaped can be frozen.

This dough can be defrosted later and treated as fresh dough that needs to rise.





# Par-baked bread products

Making fresh bread daily requires skill and expensive equipment.

Many catering venues buy in par-baked bread.





# Par-baked bread products

This is dough that has been partially cooked and just require finishing in a hot oven.





# Dealing with problems

Always talk with your supervisor or team members when problems occur.

Problems may be mechanical or due to deliveries and ingredients.





# Revision Activity 6

**How can you store fresh bread ?**