



English Baking Camp

Hyejeon College, Seoul, Korea

June 23 – July 5, 2011



A REPORT

A team of six people consisting 4 Indian representatives from Assocom India, Mr. M. R. Sundar, Managing Director, V Mars – A Bakery Consulting Firm, Mr. Pratip Kumar Ghosh, Director, Laurel Bakery Pvt. Ltd., Mr. Ranojit Kundu, Asst. Professor and Head of Bakery and Confectionery Department, B. C. Institute of Hotel Management and Catering Technology and Mr. Ashish Sabharwal, Director – Operations, Assocom India Pvt. Ltd., Mr. Ken Embers, Manager – Corporate Services, AIB International, Kansas, Manhattan, USA and Mr. Randy, Professor – English Bakery Terminology, Changwoon University, Korea conducted English Baking Camp at Hyejeon College, Seoul, Korea from June 23 – July 5, 2011.



Mr. M. R. Sundar giving Introduction about the program

A total of 50 students in two groups from Hyejeon College attended the Camp. The camp was scheduled to coincide with summer holidays and the students from selected from 80 applicants.



A View of Participants

On the very first day of Camp, team from Assocom India, Indian Bakery Industry Representatives, AIB International, USA and Professor from Changwoon University were introduced and students were



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separated into two Classes A & B. The objective of the Program was to teach students about the bakery techniques in English. To assess the base of the participants a question paper consisting of 150 questions was prepared by the team.

Throughout the course, Mr. Ken Embers and Mr. Randy taught Bakery English Terminology to both the classes. Two sessions everyday was reserved for this purpose.



Mr. Ken Embers is taking Globish English Class

Team from India covered various topics concerning bread and cake making and also took the Science lectures. Afternoon sessions were reserved for comprehensive lab work in bread and cake. Two afternoon sessions were reserved for science lab to demonstrate the use of various flour testing equipments.



Mr. M. R. Sundar taking lecture



Mr. Pratip Kumar Ghosh is taking lecture

During these 13 days camp, following topics were covered for Bread and Cake Processing Technology:

1. Function of Ingredients in Bread Making
2. Bread making process - mixing, fermentation, dividing, make up, panning, proofing, baking, cooling, packaging etc.
3. Sourdough Bread
4. Flour and Flour Milling
5. Water and Water Activity
6. Farinograph, Extensograph and Amylograph
7. Sweetners
8. Fats and Oil
9. Enzymes
10. Starch
11. Leavening Agents
12. Frozen Dough
13. pH and TTA
14. Function of Ingredients in Cake Making
15. Cake Processing

Mr. Ashish Sabharwal gave Introduction of Indian Civilization and Industry and showed some a flavor of Indian Geographical Nature, Army, Festival, Bollywood etc through a short video to the students.



Mr. Ashish Sabharwal, Indian Delegation Coordinator giving presentation on Flavors of India

During the lab sessions, various bread and cake making process were taught and demonstrated with different kind of variations. On the second day of the camp, White Pan Bread was demonstrated in two separate labs with Straight Dough and Sponge Dough Methods.

The third day, bread with different kinds of flour was demonstrated along with pekar test with an objective to check Flour color, like ash content. This method is a qualitative test for flour color to evaluate the extent of extraction in milling.

On the fourth day, Monday, June 27, 2011, a Farinograph test was demonstrated to determine dough and gluten properties of a flour sample by measuring the resistance of the dough against the mixing action of paddles (blades).

On the next day of Farinograph Lab, Mr. Pratip showed and taught all the Students about the results.

A sour dough starter was made on June 27, 2011 and the same was fed twice on daily basis to make sour dough bread. The Sour dough starter was kept for four and half days and the sour dough bread was made on July 1.



Mr. Ranojit Kundu taking class

On 28th of June, Bread with various sweetener levels was demonstrated and on the next day scoring was done to find out the effects of different sweetener levels on bread.



Participants with Final Products

On June 29, Effect of Enzymes on Bread with different kinds of mixtures of Enzymes (Amylase, Xylanase, Oxidants etc.) was demonstrated.



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Bread Scoring Class

One June 30, during the lab session, students were demonstrated how a large bakery runs using the Pilot Bread Plant by Mr. Sundar.

On July 1, Sour dough breads were made. Sourdough is dough containing a lactobacillus culture, usually in symbiotic combination with yeasts. It is one of two principal means of leavening in bread baking, along with the use of cultivated forms of yeast. It is of particular importance in baking rye-based breads, where yeast does not produce comparable results. In comparison with yeast-based breads, it produces a distinctively tangy or sour taste, the actual medium, known as "starter" is essentially an ancestral form of pre-ferment.

Sourdough starter is made with a small amount of old dough saved from a prior batch, and is sometimes called mother dough. This small amount of old-dough starter contains the culture, and its weight is increased by additions of new dough and mixing or kneading followed by rest or leavening periods. A small amount of the resulting dough is then saved to use as old-dough starter for the next batch. As long as this starter culture is fed flour and water weekly, it can stay at room temperature indefinitely.

Sourdough bread is made by combining the increased amount of starter with another new-dough addition, along with any other desired ingredients to make the final dough. The starter comprises about 20 to 25 percent of the final dough, though particular formulas vary and that ratio may be higher. This final dough may be divided and shaped, then allowed to rise, followed by baking.



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Sour Dough Bread

Apart from the scheduled Practical Labs, Indian Team also showed a variety of Indian Flat Bread like Phulka, Bhatara, Puri and Stuffed Parantha on regular basis. Team members also made Cheese cake, and Tiger Skin Cake as trails for demonstration.

On July 2, Dr. Kirk O'Donnell, Vice President (Education), AIB International, USA made presentation on Sourdough Bread Processing followed by the demonstration.



Dr. Kirk O'Donnell giving presentation on Sour Dough Bread

Indian delegation made use of local ingredients - Clams to make Clam Chowder Soup. Mr. Ranojit Kundu headed this initiative.



Mr. Ranojit Kundu making Clam Chowder Soup



Clam Chowder Soup in Sour Dough Bread



Dr. Namji Cho, Dean, Dept. Planning & Promotion and Professor, Department of Baking Science



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explaining about Sour Dough Bread with Clam Chowder Soup in English Baking Camp by Indian, US and Korean Professors



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A 14-day program was ended with Valedictory function and certificate distribution to all participants on July 6, 2011.