

AIB SHORT COURSE ON BAKING BASICS
INDORE, August 8-10, 2011

AIB International in association with Assocom – India organized a 3 - day Short Course on Baking Basics at Hotel Sayaji, Indore, on August 8-10, 2011. The course was designed to update professionals as well as beginners in the baking industry with the knowledge needed to improve business results.

This course was conducted by Mr. S. C. Dubey and Mr. Nitin Mehndiratta, AIB Alumnies.



This course covered following topics in three days including practical demonstrations in the post lunch sessions:

1. Flour Quality and understanding specifications
2. Functions of Major Ingredients used in bread and rolls was covered by Mr. Nitin Mehndiratta
3. Function of Minor Ingredients in Breads
4. Function of Major Ingredients in Cakes
5. Function of Minor Ingredients in Cakes
6. Product Evaluation
7. Product Formulation
8. Cake and Sweet Goods production Checkpoints : How to identify problems

On first day, in the post lunch session, Bread with variations in the flour, Sugar and salt was demonstrated.



On second day, Scoring of bread made on last day was done. Mr. Dubey provided a Bread and Cake Scoring Card which helped participants in scoring of Bread and cake demonstrated on first and second day.



Cake with variation in Flour quality using Soy Protein Flour, High & Low Sugar and High and Low fat variations were demonstrated with good results in the finished products.





A special demonstration of Doughnuts and Brownies was also organized on the last day of the course as per the request from participants and participants themselves demonstrated brownies and doughnuts.



Participants of the course took active participation in the interaction as well as in the practical demonstration.



The course was supported by P. D. Navkar BioChem Pvt. Ltd. and Bio Nutrients Pvt. Ltd. P. D. Navkar Biochem distributed samples of Bread improvers and Bio Nutrients provided samples of Soy Milk Powder to use as an alternate to normal milk powder.

A total of 23 participants participated in the course which not only includes bakery industry but also a number of participants from cookery class teachers, housewives and bakery ingredient manufacturers also participated.



The course was overall a great success with full attendance on all the three days and all participants appreciated the course contents and many have shown interest in future advance programs and correspondence courses.

All participants were awarded with certificate of participation.

