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SWEET DOUGH AND PASTRY PRODUCTION SEMINAR (3 DAYS)

April 22-25, 2019

Fee: Rs.7,500/US \$ 103.32

DAY ONE

08:00 AM	Welcome, Introductions, and Orientation
08:30 AM	Function of Ingredients for Sweet Doughs, Danish Pastry, Puff Pastry, and Pie Dough: Flour, Water, Shortening/ Oil, Sugars, Salt, Milk, Eggs, Leavening and Flavors
10:30 AM	Break
10:45 AM	Begin mixing sweet doughs and fillings <ul style="list-style-type: none"> • Number 1- Sweet dough with delayed Salt, Shortening and Sugar • Number 2- Cinnamon smear filling • Number 3- Nutfilling • Number 4- Danish dough (Single Stage)
11:15 AM	Bakers percent and writing formulations - Sweet dough, Danish Pastry, Puff Pastry, and Pie dough (discuss during mixing of doughs and fillings)
12:00 PM	Lunch break
01:00 PM	Hands-on baking <ul style="list-style-type: none"> • Make up glaze • Make up of Sweet dough into coffee Cake • Roll in fat to Danish dough, give one 3-fold (during proofing and baking of Sweet dough) • Finish production of Sweet rolls • Make up roll Icing • Make up of Cinnamon rolls • Do 4 - fold on Danish and retard overnight
05:00 PM	End of day 1

DAY TWO

08:00 AM	Mixing and fermentation: Includes demo of mixing Pie dough - Retard Pie dough into scaled portions
09:45 AM	Break
10:00 AM	Sweet dough and Danish processing and equipment
12:00 PM	Lunch break
01:00 PM	Hands - on baking <ul style="list-style-type: none"> • Finish folds on Danish dough • Mix 2 Puff Pastry doughs (Blitz method and Scotch method) • Make up of Danish dough • Conduct all but one of the folds of Puff Pastry-Cover and retard • Finish production of Danish Pastry
05:00 PM	End of day 2

DAY THREE

08:00 AM	Hands - on baking <ul style="list-style-type: none"> • Do last fold on Puff Pastry • Puff Pastry baking and finishing • Puff Pastry make up • Pie finishing (using pre made filling)
11:00 AM	Fillings and Icings- Formulation and processing
12:00 PM	Lunch break
01:00 PM	Critical evaluation of all products (Sweet rolls, Danish, and Puff Pastry)
02:30 PM	Break
02:45 PM	Shelf life extension of Pastries
04:00 PM	Course exam
04:30 PM	Exam review
05:00 PM	Presentation of Certificates



Payment Details

Name and address of Bank: Allahabad Bank

Name of Account holder: AIBTM

Account Number: Current Account No. 50175320019

IFSC Code: ALLA0212357

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