



Course Plan

Art of Bread Making

City & Guilds, London - Accredited Qualification - Art of Bread Making

S No	Subject
01	Understanding proper mixing, fermentation, shaping, proofing, scoring, and baking techniques for a variety of breads
02	Deciphering the critical importance of dough temperature and techniques for accurate calculation
03	Learning to bake a variety of breads, including grissini, baguette, brioche, croissants, danish pastry, traditional soft rolls, whole meal seeded loaves, pizza, calzone, focaccia, ciabatta, fatayer, cinnamon roll, savarin, English muffins, savoury muffins, scones and doughnuts

