TVL 11/12-BREAD & PASTRY PRODUCTION Quarter 1-Week 5

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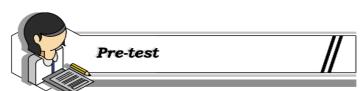
LESSON 1.5

SELECT REQUIRED OVEN TEMPERATURE TO BAKE GOODS IN ACCORDANCE WITH THE DESIRED CHARACTERISTICS, STANDARDS RECIPE SPECIFICATIONS AND ENTERPRISE PRACTICES.



At the end of the lesson, you should be able to:

- ✓ Select the required oven temperature in baking bakery products.
- ✓ Apply the correct oven temperature and baking time specified in the recipe.
- ✓ Follow the required oven temperature in preparing bakery products and desired characteristics, standard recipe.
- ✓ Preheat oven to desired/prescribed temperature.



DIRECTION: Choose the letter of the correct answer to complete the sentence and write in your answer sheet.

- 1. This is cooking by dry heat in an oven with the temperature ranging from 250 \circ F – 500 \circ F.
 - C. Drying A. Baking B. Cooking
- 2. In baking bread, preheat the oven for at least _____ D. 15 - 17 min.
 - C. 12 14 min.B. 9 - 10 min.A. 7 - 8 min.
- 3. Bread is bake in an oven temperature at ___
 - C. 204 − 218 °C A. 190 − 200 °C B. 177 − 250 °C D. $210 - 230 \circ C$
- 4. What the required oven temperature in baking Dinner Roll.
 - A. 300 ∘F
- B. 325 °F
- C. 350 °F
- D. 375 °F
- 5. Bake Pandesal in a preheated oven at 350 °F for _____ minutes.
 - A. 10 15
- B. 12 17 C. 14 18 D. 15 20

D.Heating





Why do you need to mix the flour gently and quickly?

Over mixing of the dough or batter will result in tough and very hard to roll out.



LET US STUDY!

Importance of Preheating an oven

It is important to preheat your oven before baking. Baked items depend on the correct oven temperature to help them rise properly. All baking recipes are tested in preheated ovens. Place the oven racks at the proper levels first, and then set the temperature based in procedure which is stated in the recipe.

OVEN TEMPERATURES

| Fahrenheit (°F) | Celsius (| Descriptive |
|-----------------|--------------|-----------------|
| | ∘ C) | Temperature |
| 250 | 120 | Very slow |
| 300 | 150 | Slow |
| 325 – 350 | 160 – 180 | Moderately slow |
| 375 -400 | 190 – 200 | Moderate |
| 425 -450 | 220 – 230 | Moderate high |

Below is the table which indicates the type of baking products with the corresponding oven temperature and baking time.

| Types of | Oven | Baking Time |
|-----------------------|------------------|--------------------|
| Product | Temperature | |
| Bread | | |
| Biscuits | 425 ∘F to 450 ∘F | 10 to 15 min. |
| Cornbread | 400 ∘F to 425 ∘F | 30 to 40 min. |
| Muffins | 400 ∘F to 425 ∘F | 20 to 25 min. |
| Quick loaves of bread | 350 ∘F to 375 ∘F | 1 to 1 ¼ hrs. |
| Yeast bread | 400 ∘F | 30 to 40 min. |
| COOKIES | | |



| Drop | 350 ∘F to 400 ∘F | 8 to 15 min. |
|--------|------------------|--------------|
| Rolled | 375 ∘F | 8 to 10 min. |



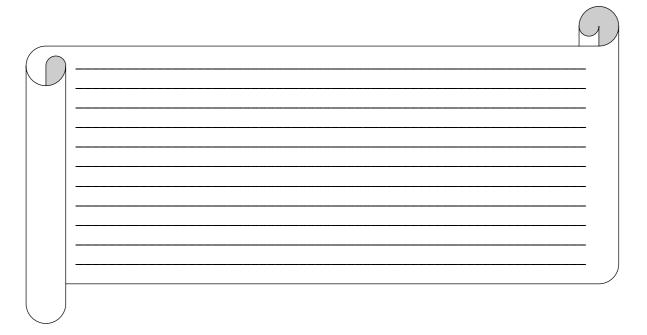
Bake the bread at the right temperature and time. Check if the oven has an accurate oven thermometer. Follow the oven temperature and baking time which is specified in the recipe to avoid bread defects.



- 1. Why is it important to preheat your oven before baking?
- 2. What is the correct oven temperature in baking bakery products?
- 3. What is the corresponding oven temperature /baking time in preparing bread?



Essay Writing: As a student how do you feel and what did you learn from this lesson.







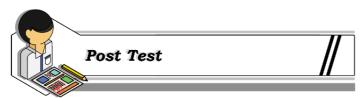
Activity 1

Apply the oven temperature and follow the baking time specified in the given recipe.

| Types of Product | Oven Temperature | Baking time |
|------------------|------------------|-------------|
| | \ • F | |
| | °C | |
| Dinner Roll | | |
| Pan de sal | | |
| Cinnamon Roll | | |
| Ensaymada | | |
| Pan de coco | | |

Activity 2

Plan for laboratory activity. Follow the required oven temperature in preparing bakery products and desired characteristics, standard recipe.



DIRECTION: Matching Type

Read and analyze the statement carefully. Match column A with column B. Write your answer in your answer sheet.

A

- 1. In baking Dinner Roll, preheat the oven at least _
- 2. To heat the oven, you have achieved the required heat.
- 3. What is the required oven temperature in baking quick loaf bread?
- 4. Preheat the oven 10 minutes before baking to achieve the right__
- 5. What tool used to check the oven temperature?

В

- A. oven thermometer
- B. oven temperature
- C. 15 min.
- D. Preheat
- E. 350 °F TO 375 °F

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