

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 °F – 500 °F.
A. Baking B. Cooking C. Drying D. Heating
2. In baking bread, preheat the oven for at least _____.
A. 7 – 8 min. B. 9 – 10 min. C. 12 – 14 min. D. 15 – 17 min.
3. Bread is bake in an oven temperature at _____.
A. 190 – 200 °C B. 177 – 250 °C C. 204 – 218 °C D. 210 – 230 °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





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 (°C)	Descriptive 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 Product	Oven Temperature	Baking Time
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		





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 | B |
| 1. In baking Dinner Roll, preheat the oven at least _____ | A. oven thermometer |
| 2. To heat the oven, you have achieved the required heat. | B. oven temperature |
| 3. What is the required oven temperature in baking quick loaf bread? | C. 15 min. |
| 4. Preheat the oven 10 minutes before baking to achieve the right__ | D. Preheat |
| 5. What tool used to check the oven temperature? | E. 350 °F TO 375 °F |

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