

TVL - Home Economics
Bread and Pastry Production
First Quarter-Module 5
Baking Tools, Utensils, and Equipment



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GOVERNMENT PROPERTY
NOT FOR SALE

Mayroong pag-asa dahil sa iyo, dahil sa inyong mga kabataan. Ang iyong mga ngiti, tawa, sigla, at likas na kabutihan ang inspirasyon naming mga magulang at guro upang pagbutihin ang pag-aalaga sa iyo, nang maipagpatuloy mo ang iyong pag-aaral at mga libangan.

Lagi ka sanang maging malusog, masayahin, masipag, at mapagmahal.

Ako ay sabik na maghihintay sa iyong pagbabalik sa paaralan sa hinaharap.

- Mayor Marcy





Paano iniiwasan ng ating pamilya ang COVID-19?



Inaalagaan ba natin ang ating kalusugan sa pamamagitan ng **sapat na tulog, ehersisy, at masustansyang pagkain?**



Lagi ba tayong **naghuhugas ng kamay** gamit ang sabon at tubig o mga alcohol-based na produkto?



Pinapanatili ba natin ang kalinisan sa pamamagitan ng **palagiang pagdi-disinfect ng bahay?**



Binubuksan ba natin ang mga bintana para **makadaloy ang hangin** (natural ventilation)?



Iniiwasan ba natin ang **paglabas ng bahay at pagpapapasok ng bisita** kung hindi naman kailangan? Kung may lalabas man, tayo ba ay nagsusuot ng **face mask at face shield?**



Nagbabasa o nakikinig ba tayo sa mga **balita at bagong impormasyon** tungkol sa COVID-19?



Tinatandaan ba natin ang mga **karaniwang sintomas** ng COVID-19? At alam ba natin kung saan tatawag kung sakaling mayroong may sintomas sa pamilya?



Tinuturuan ba tayo ng ating mga magulang at nagging mabuti ba silang modelo ng mga nabanggit na health at safety protocols?

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Make Marikina COVID-19 Free
Stay safe, stay healthy!

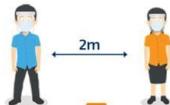




MGA PAALALA UPANG MAIWASAN ANG COVID-19



Laging magsuot ng face mask at face shield.



Practice Social Distancing
(Dumistansya ng 2 metro kapag nakikipag-usap)



Laging maghugas ng kamay at gumamit ng alcohol.



Kumain ng masustansyang pagkain at uminom ng maraming tubig.



Uminom ng bitamina.



Panatilihing malinis ang kapaligiran.



Manatili lamang sa bahay kung walang mahalagang aasikasuhin at panatilihing ligtas ang tahanan sa COVID-19.



Agad sumangguni sa inyong doktor o pinakamalapit na health center kapag nakaramdam ng mga palatandaan ng COVID-19.

Marikina COVID-19 Hotlines:



0926 626 3695
0927 456 6682
0961 470 3326
0961 470 3327

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Stay safe, stay healthy!

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HINDI PA TAPOS ANG LABAN SA COVID-19: MGA PAALALA LABAN SA FAMILY CLUSTER iNFECTION

Iwasan ang hawaan sa pamilya, gawing ligtas ang tahanan. TANDAAN:



MARIKINA COVID-19 CALL CENTER

HOTLINE:
0926-626-3695
0927-456-6682
0961-470-3326
0961-470-3327

SWAB TEST



QUARANTINE FACILITY

GAWING LIGTAS ANG TAhanAN.



- Huwag balewalain ang sintomas ng COVID-19
- Sundin ang quarantine protocols
- Huwag munang mag-dine in sa mga kainan/café
- Iwasan ang selebrasyon, inuman, at pagtambay
- Iwasan ang pulutong ng mga tao
- Huwag huhubarin ang face mask kapag nakikipagusap at panatilihin ang 2 meters na distansya
- Iwasan magpapasok ng mga bisita na hindi essential sa loob ng bahay
- Palaging maghugas ng kamay



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Hindi kaya ng pamahalaan lamang.

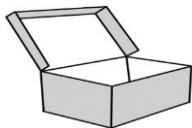
Magkakasama nating talunin ang COVID-19 sa Marikina.

PARA SA LIGTAS NA MARIKINA



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What I Need to Know

This module was designed and written with you in mind. It is here to help you develop knowledge, skills, and attitudes in the performance of Bread and Pastry tasks. The scope of this module permits it to be used in many different learning situations. The language used recognizes the diverse vocabulary level of students. The lessons are arranged to follow the standard sequence of the course. But the order in which you read them can be changed to correspond with the textbook you are now using. The module is divided into eight lessons, namely:

Quarter I – L.O.1 Prepare and Produce bakery Products
1.5 Baking tools, utensils, and equipment

After going through this module, you are expected to:

1. familiarized with the different tools, utensils, and equipment.
2. classify the types of tools and utensils,
3. observe sanitation and safety when handling tools, utensils, and equipment.

Baking Terminologies

As you wish to pursue baking as a career, you should familiarize yourself with the common preparation and baking terminologies that come across in the process.

Bench Scraper - also called a dough scraper

Bundt - is a round pan with scallop sides

Convection Oven - contains fans that circulate the air and distribute the heat throughout the interior

Madeleine Pan - a special baking pan with shell-shaped indentations, used for baking Madeleine's

Mechanical - produced or operated by a machine

Peel - a thin, flat wooden board or steel sheet with a long handle, used for inserting and removing hearth breads from deck ovens

Proofer - a proofer is a special box in which the ideal conditions for fermenting yeast dough can be created

Retarder - chilling or refrigerating yeast dough slows or retards the rate of fermentation so the dough can be stored for later baking



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Spiral mixers - are designed for dough's and heavy batters and are used primarily for making large quantities of yeast dough for breads and bagels.

Spring form pan - A cake pan with a removable bottom. Used primarily for baking cheesecakes and other items.



What I Know

List down at least five (5) tools and utensils that you know and give their function.

1. _____

2. _____

3. _____

4. _____

5. _____

How Well Did You Perform?

Your performance will be rated using the rubrics below.

Rubrics for Scoring:

1	Able to discuss comprehensively the significant task.
2	Able to discuss appropriately the task with 1 or 2 errors.
3	Able to discuss appropriately the significant task with 3 to 5 errors.
4	Able to discuss appropriately the significant task with 6 to 8 errors.

Scale	Description	Points
4	Excellent	93 - 100
3	Good	86 - 92
2	Fair	79 - 85
1	Poor	78 - below



Lesson 5

Baking tools, utensils, and equipment

In this module the students will have the knowledge and familiarizes on different baking tools, utensils and equipment, their proper selection use and care, which the beginner apprentice, expert, and professional bakers should know.

One factor in successful baking is using the right kind of tools and equipment. Important thing in choosing the tools and equipment it should be of the right tools but of course they will be efficient. For instance, measuring cups should be well formed, not deformed, or have a readable measurement. Different tools perform different uses, so make sure to use the right tools for the right job.



What's In

To prepare bread, you need different tools, utensils, and equipment. To be able to prepare a quality product you have to use appropriate tools for every process you make. Proper tools should be performed, accordingly.

Notes to the Teacher

In this lesson, the learners are expected to use appropriate tools and hands-on in using different tools, utensils, and equipment, but as a teacher, always remind them to practice safety measures, sanitation at all times.



What's New

Prepare a word puzzle on a bond paper, featuring one classification of baking tools and equipment such as cutting tools, mixing tools, decorating tools, baking tools, and equipment.

How well did you perform?

Your performance will be rated using the rubrics below.



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Rubrics for Scoring:

1	Able to discuss comprehensively the significant task.
2	Able to discuss appropriately the task with 1 or 2 errors.
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4	Able to discuss appropriately the significant task with 6 to 8 errors.

Scale	Description	Points
4	Excellent	93 - 100
3	Good	86 - 92
2	Fair	79 - 85
1	Poor	78 - below



What is It

Measuring Tools

Baking is a precise skill, which calls for the exact measurement of the ingredients to achieve desired outcome. Each ingredient to be used can be determined using few standard measuring tools.

1. **Measuring cups** - these come in two types:
 - a. **Graduated or Liquid Measuring Cup** - used for measuring liquids.
 - b. **Individualized or Dry Measuring Cups** - come in the series of cups indicating fractional parts, commonly used for measuring flour.
2. **Measuring Spoons** - used for measuring small quantities of ingredients like vanilla extract, baking powder, baking soda, salt, and other minor ingredients.
3. **Weighing Scale** - used to measure large quantities of ingredients. For baking purposes, a Dietetic or Spring Form Scale, where small quantities of ingredients are weighed.
4. **Timer** - monitors the baking time and rising of yeast.
5. **Oven Thermometer** - Most oven temperatures vary from top to bottom and side to side; place an oven thermometer next to food while cooking to ensure proper temperatures.



- 6. Candy Thermometer** - used to measure temperature of boiled sugar especially pulled sugar.

Mixing Tools and Utensils

Combining ingredients is an important part of many recipes. Having the right tools for mixing can make the job much easier. There are electric appliances available for mixing ingredients, but the job can also be done by hand with the following tools.

- 1. Mixing Bowls** - comes in various sizes with sloping sides to ease mixing. It can be made of pottery, glass, metal, or plastic. Stainless steel mixing bowls are best used in baking.
- 2. Rubber Scraper** - it is a pliable rubber or plastic used to scrape or remove remaining ingredients from the sides of the mixing bowl. Also known as rubber spatula.
- 3. Rotary Egg Beater** - it is used for beating eggs or whipping cream manually.
- 4. Whisk** - Most whisks consist of a long, narrow handle with a series of wire loops joined at the end.
- 5. Wooden Spoons** - they are used as mixing spoons. Some cooks prefer to use wooden spoons because they do not transfer bodily heat as much as metal spoons.
- 6. Electric Mixer** - intended for mixing, folding, beating, and whipping food ingredients. Mixers come in two major variations, hand mixers and stand mixers.

Cutting Tools

All cutting tools work best when they are properly maintained. A sharp tool not only performs better but is safer to use, because less pressure is required to cut through the ingredients.

- 1. Chef's or French Knives** - are all-purpose knives used for a variety of chopping, slicing, and mincing tasks.
- 2. Bread Knife** - it usually has a serrated edge. This helps cut bread or cake without crushing it.
- 3. Kitchen Shears** - they are used for cutting dried fruits and vegetables fresh herbs and cutting pastry.



- 4. Grater and Shredder** - It is used to grate, shred or slice vegetables, fruits, and cheese.
- 5. Cookie Cutters** - they are used to stamp out individual cookies from rolled dough. They are made of thin sheet metal or plastic that has been molded or formed into shapes.
- 6. Dough Cutter** – It is used to cut dough during scaling. Never pull the dough for it tears out the gluten strands. It is also called a bench scraper.
- 7. Pastry Blender** - It cuts fat into pieces to be able to coat it with flour in pie making.
- 8. Pastry Wheel** - it has a very sharp, round; nickel-plated blade attached to a handle, the wheel rotates as it is pushed over rolled dough, making long, smooth continuous cuts.

Preparatory tools

There are still more tools and utensils that are also essential in your kitchen. It is very important that you have the following basic tools that you will need for baking. These tools are vital for you to have since they make the process more efficient and easier. Try to keep them in mind all the time so that you will have a guide.

- 1. Flour Sifter** - used for sifting and adding air to flour and other dry ingredient.
- 2. Metal Spatula** – this is also called a palette knife. A large spatula is used for frosting cakes, while small spatula is used to loosen cookies from the pan and to level the flour edges must be even and sharp enough to slice through the dough cleanly.
- 3. Rolling Pin** - it rolls out, flattens, or thins the dough or paste. It may be made of wood, metal, marble, or synthetic materials.
- 4. Pastry Brush** - it may be made of soft, flexible nylon or unbleached hog bristles. It is used for greasing pans, washes, and brushing of cake crumbs.
- 5. Grater and Shredder** - It is used to grate, shred or slice vegetables, fruits, and cheese.
- 6. Cookie Cutters** - they are used to stamp out individual cookies from rolled dough. They are made of thin sheet metal or plastic that has been molded or formed into shapes. The cutting edges must be even and sharp enough to slice through the dough cleanly.



- 7. Parchment Paper** - it is grease-resistant, non-stick, heatproof, quick-release coated paper. It is used as lining baking pans and making piping cones for decor work.
- 8. Peel** - a thin, flat wooden board or steel sheet with a long handle, used for inserting and removing hearth breads from deck ovens.
- 9. Wire Cooling Racks** - They have feet that raise them above the counter so that moisture does not collect under cooling baked goods. These racks can also be used for glazing and confectionery works.

Baking tins/pans/tools

These tools are used during baking. These includes the different baking pans and tins.

- 1. Baba Mold** - a small thimble-shaped mold for making babas
- 2. Banneton** - a bentwood basket, available in various shapes, for holding and giving shape to certain hearth bread dough as they prove
- 3. Barquette** - a small boat-shaped mold for petit fours and small tartlets
- 4. Bombe Mold** - a dome-shaped mold for frozen desserts
- 5. Brioche Mold** - a flared pan with fluted sides for making brioche
- 6. Cake Pans** - Most cake pans are round, but other shapes, such as hearts, are available for specialty cakes. Cake pans come in many sizes.
- 7. Charlotte Mold** - The classic charlotte mold is round, tapered, and flat-bottomed, with two handles near the top rim.
- 8. Charlotte Ring** - also called cake rings, these are stainless-steel rings in various diameters and heights, most often used for making molded desserts and for shaping and holding desserts made of layers of cake, pastry, and fillings.
- 9. Chocolate Molds** - used for all sorts of chocolate work, from large display pieces to bite-size truffles.
- 10. Corn Stick Pan** - special baking pan with indentations shaped like small ears of corn. Used for baking cornbread items.
- 11. Loaf Pan** - a rectangular pan, usually with slightly flared sides, used for baking loaf breads. A special type of loaf pan is the Pullman pan, which has



straight, not flared sides, and a removable lid, for baking Pullman loaves of bread.

12. **Madeleine Pan** - a special baking pan with shell-shaped indentations, used for baking Madeleine's.
13. **Muffin Pan** - Metal baking pan with cup-shaped indentations for baking muffins.
14. **Petit Four Molds** - Tiny metal molds in a variety of shapes, used for baking an assortment of little tartlets, financiers and other petits fours.
15. **Pie Pan** - shallow pan with sloping sides, used for baking pies.
16. **Savarin Mold** - small ring-shaped or doughnut-shaped metal mold for baking savarin.
17. **Sheet Pan** - a shallow, rectangular pan (1 inch/25 mm deep) for baking sheet cakes, cookies, rolls, and other baked goods.
18. **Pan Extenders** - are metal or fiberglass frames that fit inside sheet pans.

19. **Springform Pan** - a cake pan with a removable bottom. Used primarily for baking cheesecakes and other items too delicate to be easily and cleanly removed from standard cake pans.

20. **Tart Pan** - a shallow (1 inch/2.5 cm deep) metal pan, usually with fluted sides, used for baking tarts.

21. **Tube Pan** - a deep cake pan with a tube in the center. The tube promotes even baking of angel food cakes and similar items.

Decorating Tools

Cake decorators use edible decorations, such as frosting, and inedible decorations, such as flowers, plastic figurines, and ribbon. Having the proper cake decorating tools can create a big distinction. The process of cake decoration is enjoyable and helps to express the artistic side in you. The list of decorating tools will help you create fancy designs on your baked products.

1. **Pastry Tip/Piping Tubes** - they are plastic or metal tubes attached at the tip of the pastry bag to achieve the desired design when piping out icing.
2. **Comb, Icing** - a small plastic tool, usually triangular, with serrated edges in various patterns, for decorating icings and other pastry and decorative items.
3. **Pastry Bag** – a cone-shaped cloth or plastic bag with an open end that can be fitted with metal or plastic tubes or tips of various shapes and sizes.



4. **Turntable** – a round, flat disk that swivels freely on a pedestal base. Used for holding cakes for decorating.

Equipment

They are extreme large machines that are mechanically operated. The entire equipment list below, perhaps only ovens is essential to a baker's work. The other items are important labor-saving devices that enable workers to produce goods.

1. **Mixers** - are of various types are essential tools in the bakeshop. Commercial baking in any quantity would be next to impossible without power mixers.
2. **Divider-Rounder** - this machine divides the dough, as does a simple divider, and it then automatically rounds the individual portions, greatly speeding makeup of the dough products.
3. **Dough Sheeter** - a sheeter rolls out portions of dough into sheets of uniform thickness. It consists of a canvas conveyor belt that feeds the dough through a pair of rollers to make thin sheets.
4. **Molder** - a molder rolls and forms pieces of bread dough for standard loaves, baguettes, and rolls, eliminating the need to perform these tasks by hand.
5. **Proofer** - a proofer is a special box in which the ideal conditions for fermenting yeast dough can be created. The box maintains a preset warm temperature and humidity level appropriate to the specific dough.
6. **Retarder** - chilling or refrigerating yeast dough slows or retards the rate of fermentation so the dough can be stored for later baking. A retarder is a refrigerator that maintains a high level of humidity to prevent the dough from drying out or crusting.
7. **Retarder-Proofer** - this machine is, as its name suggests, a combination retarder and proofer. A dough can be retarded for a preset time, after which the machine switches to proofing mode and warms up to a second preset temperature and humidity level.
8. **Ovens** - the workhorses of the bakery and pastry shop. They are essential for producing breads, cakes, cookies, pastries, and other baked items. Ovens are enclosed spaces in which food is heated, usually by hot air.
9. **Fryers** - are needed in the bakeshop for doughnuts and other fried items.



Types of Ovens

- 1. Deck Oven** - are so called because the items to be baked—either on sheet pans or, in the case of some breads, freestanding—are placed directly on the bottom, or deck, of the oven.
- 2. Rack Oven** - is a large oven into which entire racks full of sheet pans can be wheeled for baking.
- 3. Mechanical Oven** - the food is in motion while it bakes. The most common type is a revolving oven, in which the mechanism is like that of a Ferris wheel.
- 4. Convection Oven** - contain fans that circulate the air and distribute the heat rapidly throughout the interior.

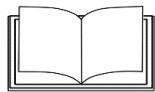
Proper Maintenance of Safety Tools and Equipment are Important for the Following Reasons:

- 1.** Good quality of service. Modern equipment has built-in controls, thermometers and timing and regulating devices. The breakdown of these devices may affect the quality of the food being prepared and caused slowdown in the production and service.
- 2.** Sanitation. Mechanical function of equipment like the refrigerator and freezers encourages the development of diseases causing bacteria. Negligence of their cleanliness leads the growth of food-borne bacteria.
- 3.** Fire Prevention. Grease and dirt that gather in stove rims and hoods are the fire hazards. Daily inspection of grease collecting equipment will minimize the danger of fire.
- 4.** Safety. Most food service accidents happen in the kitchen. This is due to lack of knowledge and training of food workers in the use of tools and equipment.
- 5.** Less cost of production. Expenses will be minimized if tools and equipment are in good condition.

Safety Measures in The Use of Tools and Utensils

- 1.** Store knives, choppers and cutting blades in designated places. Label them.
- 2.** Repair broken tools and equipment immediately.
- 3.** Check wiring of electrical equipment regularly. Report kitchen equipment that is not functioning.
- 4.** Handle fragile tools made of glass with care. Those with breaks should be discarded.
- 5.** Store tools and equipment in a clean dry place. Do not keep them wet.





What's More

Match **Column A** with **Column B**. Choose the correct answer.

A

1. This is used to scrape the last bits out of bowls and bottles, they fold delicate ingredients together.
2. A thick-walled cooking pot with a tight-fitting lid.
3. It is an enclosed equipment used for baking, heating or drying foods using dry heat.
4. Use to flatten the dough.
5. It is hollow container of different sizes are absolutely necessary for mixing the ingredients.

B

- a. Dutch oven
- b. Rolling pin
- c. Mixing bowls
- d. Rubber scraper
- e. Spatula
- f. Oven



What I Have Learned

In two sentences, answer what is being asked in the question. (5 points each)

1. Discuss the classification of tools and equipment. Give an example of each classification.

2. Why is it important to follow the safety measures in the use of tools and equipment? Explain your answer.

How Well Did You Perform?

Your performance will be rated using the rubrics below.



Rubrics for Scoring:

1	Able to discuss comprehensively the significant task.
2	Able to discuss appropriately the task with 1 or 2 errors.
3	Able to discuss appropriately the significant task with 3 to 5 errors.
4	Able to discuss appropriately the significant task with 6 to 8 errors.

Scale	Description	Points
4	Excellent	93 - 100
3	Good	86 - 92
2	Fair	79 - 85
1	Poor	78 - below



What I Can Do

Prepare the needed ingredients, tools, and utensils. Enhance your skills in preparing Dinner roll.

Dinner Roll

Ingredients:

½ tbsp. yeast

1/8 c. butter

½ + 1/8 c. milk

1 pc. Egg yolk

3 tbsp. sugar

1 ¼ c. All-Purpose Flour

¼ tsp. salt

1 Tbsp. honey

¾ c. All-Purpose Flour for dusting

Egg wash

1 pc. Egg yolk

1 tbsp. fresh milk

Combine egg yolk and fresh milk

Honey Butter

1 tbsp. butter

2 tbsp. honey

Procedure:

1. Combine the lukewarm milk, yeast, sugar, honey, egg, All-purpose flour, and salt.
2. Mix the ingredients until smooth. Knead the dough until a soft, smooth ball of dough is formed. The dough should feel elastic and slightly tacky to touch.
3. Lightly spray a large clean bowl with cooking spray and place the dough in the bowl. Cover the bowl with plastic wrap. Let rise for about 45 minutes. For 1 hour at room temperature or until the dough is double in size.
4. Grease a baking pan with shortening. Gently deflate the dough. Use a bench scraper, knife to divide the dough into equal pieces. Shape each piece into a



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- ball and place into the prepared pan. Lightly cover the dough with plastic wrap and let the rolls rise for 30 minutes. Or until double in size.
- Preheat the oven to 375° F. Bake for 15 to 20 minutes.

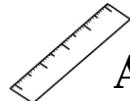
How Well Did You Perform?

Your performance will be rated using the rubrics below.

Rubrics for Scoring:

4	Can perform this skill without supervision and with initiative and adaptability to problem situations.
3	Can perform this skill satisfactorily without assistance or supervision.
2	Can perform this skill satisfactorily but requires some assistance and or supervision.
1	Can perform this skill satisfactorily but requires considerable assistance and or supervision.

Scale	Description	Points
4	Excellent	93 - 100
3	Good	86 - 92
2	Fair	79 - 85
1	Poor	78 - below



Assessment

Classify the tools according to their uses. Choose the letter of the correct answer.

A. Cutting tools
D. Equipment tools

1. Rubber scraper
2. Flour sifter
3. Pie plate
4. Wire whisk
5. Cookie cutter

B. Baking tools
E. Preparatory tools

5. Pastry blender
6. Proofer
7. Cheese grater
8. Electric mixer
10. Pastry tips

C. Decorating tools
F. Mixing tools





Additional Activities

Online learners: Search five (5) pictures of the different tools and utensils. Download and edit the pictures in a photo editing application and explain each function.

Offline learners: Draw or cut five (5) pictures of different tools and utensils and give their function.

How well did you perform?

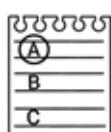
Your performance will be rated using the rubrics below.

Scoring Rubric

Able to discuss comprehensively the significant task.
Able to discuss appropriately the task with 1 or 2 errors.
Able to discuss appropriately the significant task with 3 to 5 errors.
Able to discuss appropriately the significant task with 6 to 8 errors.

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Answer Key

What I Know			Assessment			What's More		
1. White whisk – used for mixing, beating and whipping eggs.	2. A	D	1. D	F	B	1. Whisking	2. Preparatory	3. Baking

Answers may vary.

1. Measuring tools – used to measure dry and liquid ingredients.

2. Rubber scraper – this is used to remove the last bits of ingredients in the bowl.

3. Spatula - used to remove baked products from the pan, and used to smoothen the icing on the cake.

4. Wooden spoon – used for mixing and stirring ingredients.

5. Measuring tools – used to measure dry and liquid ingredients.

6. Equipment

7. Cutting

8. Mixing

9. Cutting

10. Decorating





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