

TVL - Home Economics  
**Bread and Pastry Production**

First Quarter-Module 3

Types, kinds, and classification of bakery products



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GOVERNMENT PROPERTY  
**NOT FOR SALE**

Mayroong pag-aso 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, masayahan, 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 tulong, echersisy, 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)?



Iniawiisan 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 nagiging 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!

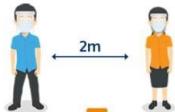




## MGA PAALALA UPANG MAIWASAN ANG COVID-19



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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# 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 TAHA NAN.



- 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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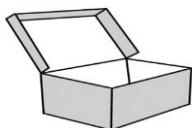


*Hindi kaya ng pamahalaan lamang.  
Magkakasama nating talunin ang COVID-19 sa Marikina.*  
**PARA SA LiGTAS NA MARIKINA**



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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.

Quarter I – L.O.1 Prepare and Produce bakery Products

L.O.2 Decorate and present Bakery Products

L.O.3 Store bakery products

**Learning Outcomes:** At the end of the lesson the students are expected to do the following:

L.O.1. Prepare bakery products:

1.3 Types, kinds and classification of bakery products

**Batter** a mixture of flour liquid and other ingredients that can be poured.

**Dough** a mixture of flour liquid and other ingredients that can be handle or knead.

**Lean Dough** made of just the basic ingredients for bread.

**Muffins** are simple cup breads leavened and are considered a member of quick bread family.

**Pancake** are made from pourable batters mixed by the muffin method

**Pressed** is a type of cookies that are prepared by passing dough through a cookie press or pastry bag.

**Proofing** is a continuation of the process of yeast fermentation that increases the volume of the shaped dough.

**Quick Breads** are types of bread using chemical leaveners. Ex. Muffins

**Yeast Breads** a type of bread using yeast as leaveners. Ex. Pan desal

**Waffles** are made from pourable batters mixed by the muffin method.



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## What I Know

List down ten (10) different bakery products that you have known. Classify it to yeast raised bread, or quick bread. Jot down your answer on the chart provided below.

Quick Bread	Yeast Raised Bread
1.	1.
2.	2.
3.	3.
4.	4.
5.	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



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## Lesson 3

# Types, kinds, and classification of bakery products

To prepare different kinds of bakery products it requires thorough knowledge and adequate mastery of the processes and techniques. This module will provide hands-on activity in baking.

Different kinds of bread are known in the world. Every bread is eaten and became special to the customer because of its good quality. To maintain good quality always use a high level of ingredients, have knowledge and skilled in the manner of mixing and preparing the dough, and understand the temperature needed during baking.



## What's In

Different kinds of bread need a different process that should be followed. Proper techniques should be guided. To maintain the quality bakery products be sure to use the quality ingredients and follow the directions in preparing different bread.

### **Notes to the Teacher**

In this lesson, the learners are expected familiarized to different bakery products and have hands on in the methods of mixing dough and the proper mixing techniques employed in the food laboratory, but as a teacher always remind them to practice safety measures, sanitation at all times.



## What's New

Collect 10 pictures of bread and paste it a bond paper. Name the bread and classify it according to its types and kinds. Discuss it in our next online meeting.



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## How Well Did You Perform?

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## What is It

### Types of bread

1. **Quick Bread** as their name implies, quick bread is quick to make. Because they are leavened by chemical leaveners, and steam, not by yeast, no fermentation time is necessary. And because they are usually tender products with little gluten development, mixing them takes just a few minutes.
2. **Yeast Raised bread** these types of bread leavened by yeast. Kneading and fermentation are necessary for this type of bread.

### Kinds of quick bread

1. **Muffins** are simple cup bread leavened and are considered a member of a quick bread family.

**The muffin method** is used to prepare muffins, waffles, pancakes, popovers, and some coffee cakes.

- a. Combine dry ingredients in a bowl. Make a well in the center of the dry ingredients.
- b. Combine beaten eggs with milk and melted fat (butter).
- c. Add the liquid mixture all at once to the dry mixture and stir the batter just until moistened.
- d. Biscuits are small flaky quick bread. They are leavened with fast-acting leavener, which makes preparation time shorter than any yeast - leavened bread. Biscuits have a tender, but crisp crust.



**There are two kinds of biscuits: rolled and dropped.**

2. **Rolled biscuits** are rolled out to an even thickness and cut out with a biscuit cutter.
3. **Drop biscuits** contain more liquid than rolled biscuits. This created a batter that is too sticky to handle but which can be dropped from a spoon.

### **Two Methods of Preparing Biscuits**

1. **Dry to wet method** uses solid or fat shortening cut into the flour.
2. **Wet to dry** uses liquid fat blended with other liquid ingredients. Then added with dry ingredients.
3. **Pancakes, Waffles, and Doughnuts** are cooked not by baking in ovens but by deep-frying, by cooking in greased fry pans or on griddles, or, in the case of waffles, by cooking in specially designed griddles that heat the product from both sides at once.
4. **Cookies** are really little cakes, flat, sweet, and small. They can be made in a variety of shapes and flavors and can be served in just as many ways. Cookies come from the Dutch word *koekje*, meaning “little cake”—are used only in North America.

### **Kinds of Cookies**

- **Drop cookies** are irregular and unevenly shaped. They are made simply by dropping the cookie batter from a teaspoon to a baking sheet to get the popular tongue-shaped cookies.
- **Rolled cookies** are made from dough which has been rolled out and cut with cutters to form shapes that fit special occasions such as Christmas, Valentine's Day, and Easter.
- **Pressed or Bagged Cookies** are made with more butter which makes the finished product richer in taste than the other types of cookies. They are made by pressing the mixture out of a cookie presser or pastry tube onto the baking sheet and at the same time forming it into varied shapes like rings or ribbons.
- **Cookie bar** this type of cookie is cut into bars after baking. They are usually small and square shape.
- **Refrigerated cookies** this type of cookie is frozen and cut into desired shapes before baking.

### **Characteristics of a Good Quality Quick Breads**

<b>Characteristics</b>	<b>Biscuits</b>	<b>Muffins</b>	<b>Pancakes</b>
Texture	Tender	Tender	Tender
Crust	Light, Fluffy	Lightly browned top	Lightly brown
Grain	Lightly brown	No tunnels or peaks	No lumps
Crumbs	Flaky	Moist	Fluffy and light
Flavor	Pleasing flavor	Pleasing flavor	Pleasing flavor



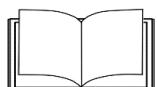
## Kinds of dough in baking bread

1. **Lean dough** the basic ingredients for bread which include flour, yeast, salts, a little sugar, and shortening make up the lean dough. This dough is made up of Pan de Sal, Pan Amerikano, French bread, and other crusty bread varieties.
2. **Rich dough** aside from the basic ingredients for bread, the rich dough has butter, nuts, fruits, eggs, and condiments. Milk is often used, too. The rich dough also uses more sugar. This dough is used in making rolls, coffee cakes, and sweet bread varieties.

## Characteristics of a Well-Made Bread

Bread of high quality is characterized by the following:

1. It is large for its weight, well-rounded top, and free from cracks and bulges.
2. The crust is thin with an even golden-brown color.
3. It has fine and even grain, elongated cells, and a thin cell wall making the crumb smooth, soft, elastic, and creamy white with a silken sheen.
4. It does not crumble easily.
5. It has a sweet and nutty odor, not sour.



## What's More

Match **Column A** with **Column B**. Write the letter of the correct answer.

### A

1. A type of bread made of flour, liquid, and other ingredients and leavened with yeast.
2. It is a small flaky bread leavened with chemical leaveners.
3. Known as little sweet flat cakes.
4. Simple cup bread leavened and are considered a member of quick bread family
5. This bread is quick and easy to make it is leavened with chemical leaveners.

### B

- a. Cookies
- b. Cakes
- c. Yeast bread
- d. Biscuits
- e. Quick breads
- f. Muffins



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## What I Have Learned

In two sentences, answer what is asked in the question.

1. How well do you identify quick breads to yeast breads?

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2. What are the methods of preparing quick breads?

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### How Well Did You Perform?

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## What I Can Do

Read and understand the direction below.

**Online Learners:** Search on the internet at least five (5) pictures of bakery products. Download and edit the picture using a photo editor. Describe and classify each type of bread.

**Offline Learners:** Cut-out or draw five (5) pictures of different bakery products. Paste and label it according to its classification and give its characteristics.

### How Well Did You Perform?

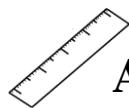
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## Assessment

Identify the different types of bread. Choose the correct answer on the choices provided below.

**Cookies  
Biscuits**

**Refrigerator Cookies  
Rolled Cookies  
Drop Cookies**

**Pressed Cookies  
Pancakes  
Bar Cookies**

**Quick Breads  
Yeast Bread**

1. It is irregular and unevenly shaped cookies.
2. These are small flaky quick breads.
3. A kind of bread that quick and easy to prepare and leavened with chemical leaveners.
4. This type of cookies is frozen and cut into desired shapes before baking.
5. It is bread that needs to ferment and uses yeast as leaveners.
6. Cookies that made from dough which have been rolled out and cut with cutters to form shape that fit special occasions.
7. The dough is baked in a rectangular pan and cut into bars.
8. The dough must be soft enough to be forced through a pastry bag but Stiff enough to hold its shape.
9. It comes from the Dutch word koekje, meaning “little cake”
10. It is made from pourable batters mixed by the muffin method usually cooked in a heated pan that lightly greased with fat.



## Additional Activities

Research the following variety of bread and find the required information. Explain briefly.

Variety of bread	Cultural	Religious	Commemoration of an event
<b>Brioche</b>			
<b>Croissant</b>			
<b>Doughnut</b>			



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<b>Hot Cross buns</b>			
<b>Savarin</b>			

### **How Well Did You Perform?**

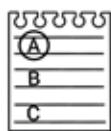
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## Answer Key

Assessment  
1. Drop cookies  
2. Biscuits  
3. Quick bread  
4. Refrigerator bread  
5. Yeast bread  
cookies  
6. Rolled  
7. Bar cookies  
cookies  
8. Pressed  
9. Cookies  
10. Pan cake

### What's More

Answers may vary.  
**Quick breads**  
Cookies, muffins, pancake, waffle,  
banana bread

**Yeast breads**  
Pan de sal, Pandesal, ensaymada, Tasty, etc.

5. E
4. F
3. A
2. D
1. C

Cookies, muffins, pancake, waffle,  
banana bread

**What I Know**  
Answers may vary.



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