

Chapter 26 Baking Techniques

Section 26.1 Bakeshop Formulas and Equipment



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> • bakers use formulas, recipes that include the exact amount of each ingredient • sheeter: a piece of equipment that rolls out large pieces of dough to a desired thickness • tools are needed for forming, cutting, glazing and decorating as well 	<p>BAKESHOP FORMULAS</p> <ul style="list-style-type: none"> • Baking requires precise measurements and accuracy, as well as special baking equipment and smallwares <p>LARGE BAKESHOP EQUIPMENT</p> <ul style="list-style-type: none"> • Bakeshop equipment needs to be durable, of good quality, and well maintained, as well as kept clean <p>BAKESHOP SMALLWARES</p> <ul style="list-style-type: none"> • Professional bakers need many hand tools for cutting, molding, scooping, dividing, and finishing
<p style="text-align: center;">Summary</p> <p>Commercial bakers use precise measurements and formulas to ensure accuracy in their products.</p>	

