

Bakery Science And Cereal Technology

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Cereal science and technology Understanding the origin and functionality of cereal-based ingredients is key to managing the cost and quality of products. This course is available as a tailored option for those who have a number of staff who would benefit from the training. If you would like more information please complete the enquiry form

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An academic and professional scientist, Professor Zhou is an expert on the science, technology, and engineering of bakery products, among other areas of interest. He is a member of food science journal editorial boards for three major publishing houses and and advises government agencies in science, technology, and engineering.

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This module will provide students with an Introduction to bakery science in terms of both cereal science and finished products. Principles of the core food molecules (proteins, fats, and carbohydrates) and specific processes such as fermentation and raising agents will be described using bread, cakes, biscuits and pastry as examples.

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Bakery Technology AIBTM will bring in best of global skills, knowledge, training methods, and culture in the field of science and technology related to wheat based and cereal based products. All programs have been drawn up with industry guidance.

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