

## ***ASSIGNMENT***

- 1.Principles of Gluten Development
- 2.Importance of Tenderizers in baking
- 3.Gelatinization of Starches in baking
- 4.Importance of Crust Formation and browning
- 5.Classification of baked foods
- 6.Preparation of Danish pastry
- 7.Preservation and storage of baked products.