

## **OBJECTIVE**

- After going through this episode, viewers will be able to understand importance and the basic principles behind the baking. This topic will make them aware of different process occurring during and after the baking and how they control the texture of baked foods. The versatility of baking will be better realized by the students after learning the classification of baked foods. Under the paper 4 and 3, many baked products are covered (breadmaking, cakes, cookies and biscuit) in depth as separate episode and this chapter will help them follow each one of them with better understanding.