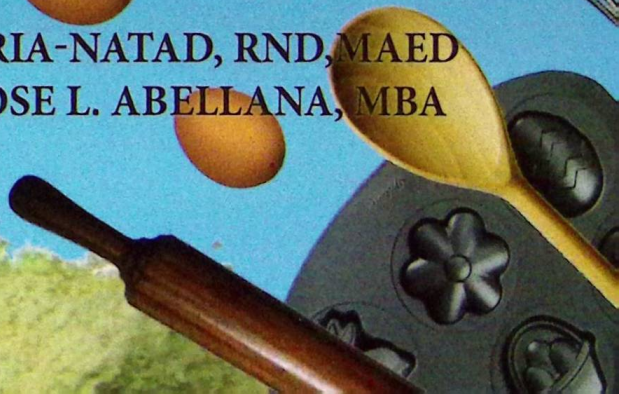




# BASIC BAKING & CAKE DECORATING



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# **BASIC BAKING AND CAKE DECORATING**

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# Preface

This *Basic Baking Laboratory Manual* is a very handy instructional material for both the facilitator and the life-long learners taking-up short courses and four-year courses in Hospitality Management. The making of this manual is a guide on what to accomplish at the end of the session each day. This is a compilation of recipes that has been tested and classified according to degree of difficulty in the preparation. This is from cookies to simple icings in cake decorations which can motivate anyone who will come across to read every page of this book.

There are recipes in this manual like the Sweet Dough Bread and Crinkles with optimum load of leafy vegetables, malunggay and saluyot that are considered acceptable. These recipes are among the snack recipes presented in technical research and approved by the panel of experts entitled: "Development and Acceptability of Three Selected Snack Recipes Utilizing Malunggay (*Moringa Oleifera*) and Saluyot (*Corchorus Genus*) as Fortifiers." It is a breakthrough in encouraging teen-agers and teen-agers alike to innovate and produce recipes that are healthy baked products for wellness.

At the end of each activity, the life-long learners are expected to: gain skill in determining the different tools and equipment needed and the proper selection of ingredients in every recipe chosen; execute or perform the recipe with ease because of advance reading and understanding the directions or processes; and value hardwork, perseverance and patience in achieving the goal.

The new things the manual has to give are: the computation of the selling price after the product has been evaluated with the use Hedonic Scale (Acceptability Test) that measures the degree of likeness and with the Scorecard which measures the appearance, texture, flavour, and taste.

This book will not be as good as it should be without the help of my students in Basic Baking and Cake Decorating in coming up with standardized recipes; to my friends and colleagues... my co-author, Mr. Abellana who supported the making and finishing to the fullest; to my family, children, and sisters for the sleepless nights in revising... revising... and finalizing... the content. I thank you for everything... you have inspired me.

To God the almighty, I thank you for the strength/ courage, light and right path of fulfilling my dreams.

# History

The history of the world is a long and complex one, spanning thousands of years and encompassing a vast array of cultures, societies, and events. It is a story of human progress, struggle, and achievement, shaped by the actions of individuals and the forces of nature. From the earliest civilizations to the modern world, the history of humanity is a testament to our resilience and our capacity for growth and change.

In the beginning, the world was a place of mystery and wonder, a land of uncharted territories and undiscovered resources. The first humans were nomadic, living in small groups and moving from place to place in search of food and shelter. They were hunters and gatherers, dependent on the land for their survival. As time passed, they began to settle in one place, building villages and cities. They learned to grow crops and domesticate animals, laying the foundation for the great civilizations of the past.

The ancient world was a time of great achievement and discovery. The Egyptians built the Great Pyramids, the Greeks developed democracy, and the Romans built a vast empire that stretched across the Mediterranean. These civilizations were the first to create a lasting legacy, their achievements and ideas shaping the course of human history. They were the first to write down their thoughts and experiences, leaving behind a record of their lives and times.

The Middle Ages were a time of great change and transformation. The fall of the Roman Empire led to the rise of the Byzantine Empire, which in turn gave way to the Islamic world. The Crusades were a series of wars fought between Christians and Muslims, a time of great conflict and bloodshed. The Renaissance was a period of great cultural and intellectual achievement, a time when the arts and sciences flourished and the human mind was freed from the constraints of the past.

The modern world is a time of great progress and achievement. The Industrial Revolution brought about a revolution in the way we live and work, a time when the machine replaced the hand and the factory replaced the workshop. The scientific revolution brought about a revolution in the way we understand the world, a time when the laws of nature were discovered and the mysteries of the universe were unraveled. The modern world is a time of great opportunity and challenge, a time when the future is uncertain and the possibilities are endless.

The history of the world is a story of human progress, struggle, and achievement. It is a story of our resilience and our capacity for growth and change. It is a story of the great civilizations of the past and the modern world, a story of the human spirit and the human mind. It is a story that we all share, a story that we all live, and a story that we all hope to see continue for many years to come.

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# **Part I**

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