

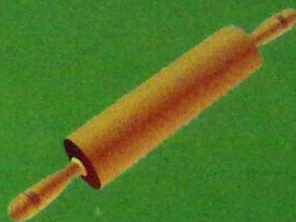
COMMERCIAL  
BAKING *with*  
ENTREPRENEURSHIP

*leading to*

BREAD and PASTRY  
PRODUCTION NC II

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MARIA RHODA D. DINAGA  
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# **Commercial Baking with Entrepreneurship**

**Maria Rhoda D. Dinaga  
Tenie P. Lirazan**

# Commercial Baking with Entrepreneurship

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**Maria Rhoda D. Dinaga**

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# Preface

**C**ommercial Baking with Entrepreneurship is a basic baking which will serve as a guide for a novice baker. It will enlightens one's understanding about common terminologies in baking, basic ingredients, mixing methods or techniques, process and recipes in every laboratory activity.

Recipes are tested and modified for better understanding of the user of this book. Likewise akin to the procedure, instructors are required to check their trainees/learners right after performing the skills based from the expected process to be performed in the recipe.

The activities included are good for special occasion and intended for production of baked products but learners nowadays are encourage and taught how to produce, sell and earn. Therefore, basic costing is also included along with determination of possible selling price and its packaging.

This book also provides knowledge and skills that would lead to *Bread and Pastry Production* competency.

**The Authors**

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