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AIB
INTERNATIONAL
Since 1919



JIWAJI UNIVERSITY

AIB RETAIL BAKING WORKSHOP

April 23-24, 2010
Center for Food Technology, Jiwaji University, Gwalior, Madhya Pradesh



About AIB : The American Institute of Baking (AIB) is a not-for-profit corporation, founded in 1919 as a technology transfer center for bakers and food processors. AIB is headquartered in Manhattan, Kansas, home of Kansas State University and one of the major centers for wheat and related grain product research and development in the entire world. The Institute works closely with local grain science and trade organizations, and maintains links and working relationships with many other food production and equipment, food safety, trade development, and food legislation groups and university food science research programs both in the United States and abroad.

About Program : The American Institute of Baking will be offering its Retail Baking Workshop in Gwalior for the benefit of the growing bakery industry. AIB is known around the world for helping professional bakers improve their products and their service to their customers. By attending this seminar, the participant can gain the knowledge that can be put to practical use immediately. In two short days, we cover the key points of bread and cake production

along with important management concepts.

This specially designed two days seminar will cover basic knowledge about all bakery ingredients, machinery and allied products along with demonstration/training of different bakery products including cake, cookies and bread.

As there is big boom in Bakery Industry from last 6 years, big companies in Bakery as well as Biscuit and Bread are looking for Bakery professionals. This Workshop will be a good and knowledgeable platform to move towards becoming a Practical Baker.

At the end of the Seminar, each participant should have basic knowledge of ingredient functions and handling procedures and will be able to produce quality bakery products. Because of the shortness of the course, AIB recommends that participants practice what they have learned for several days after the course to gain proficiency.

This program will be conducted by S.C. Dubey, AIB Graduate with more than 40 years experience in teaching and industries, AIB authorised Mr. Dubey is also author of famous book "Basic Baking".

Yes, I would like to enroll in the following: AIB Retail Baking Workshop, April 23-24, 2010 in Gwalior, INDIA.

Name: Last (family) _____ First _____ Middle initial _____

e-mail _____

Job Title _____

Company _____

Company Mailing Address _____ City _____

State/Province _____ Zip/Postal Code _____ Country _____

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Company Telephone _____ Company Fax _____

Full tuition enclosed Please bill my company

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Name of Card Holder (Please Print Clearly)

Billing Address of Card Holder

Name of the Bank

AGENDA

Day One- April 23, 2010

- 10:00 Welcome, orientation, introductions
- 10:30 Functions of flour, water, yeast, salt, sugar, and oil in breads.
- 11:15 TEA
- 11:30 Create your own bread formulations using bakers math
- 12:30 Lunch break
- 13:30 Science of fermentation: Learn to start your own sours, and the advantages and disadvantages of various dough systems.
- 15:00 TEA
- 15:15 Role of Food Additives in Bakery Science
- 15:45 Dough mixing technology: Learn the Science of mixing and how to apply it in controlling product quality (includes demo)
- 16:15 Hands on training
- 17:30 Adjourn

Day Two- April 24, 2010

- 09:30 Functions of flour, sugar, eggs, milk, and water in cakes
- 10:15 TEA
- 10:30 Functions of baking powder
- 11:30 Using Cake improvers
- 12:30 Lunch break

- 13:30 Class exercise- Formulating cakes using concepts of formula balance
- 14:30 TEA
- 14:45 Cake mixing methods- (includes demo)
- 16:15 Hands on Training
- 17:00 Indian Food Laws
- 17:30 Valedictory

REGISTRATION FEE

Registration fee is Rs. 2500/- Per Person - for Professionals
Special fee for Students: Rs. 1500/- Per Student

Registration fee should be sent through demand draft in favor of "Assocom-India Pvt. Ltd.", payable at New Delhi.

Tuition fee must be paid before start of seminar.

VENUE

Center for Food Technology
 Jiwaji University, Gwalior - 474011, Madhya Pradesh

ACCOMMODATION

Accommodation can be made at University Guest House on request

TO REGISTER

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