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Bakery Workshop Baking Formulation and Recipe Development with Soy

November 17, 2008, Hotel Sarovar Portico, Ahemdabad, India

November 18, 2008, Hotel Gokulam Park, Kochi, India



About Speaker : Dr. Kirk O'Donnell is AIB's Vice President Education. He joined AIB in 1991. He has a BS in Bakery Science and Management from Kansas State University, earned his MBA in 1985, and his doctorate from Kansas State University in 1999. He has 11 years in Management positions for a leading grocery company before joining AIB. O'Donnell is a member of the American Society of Baking, the American management Association, and American Society of Training and Development.

About Workshop : This seminar is designed for professionals interested in developing new products. In two short days, participants will learn the basic functions of major ingredients and the normal ranges of ingredients including soy used in the formulation of major bakery products. Armed with this knowledge, class participants will write their own formulations in their products of interest and test bake. After the test-baking, we will review the quality of the test products and discuss strategies for improvement. Although it is very unlikely that the test-baking will produce a perfect product on the first try, the class participants will understand the process to continue to perfect their ideas after the seminar is concluded.

Soybeans have great potential for human food use because of their high level of protein and their functional and nutritional properties. This course will highlight the use of soy ingredients in baking applications, by elaborating, economical benefits physical dough properties, baked product quality, technical specifications of soy ingredients, and regulations and health claim issues in U.S. Includes hands-on baking experience.

Schedule of the Program

08:30	Registration
09:00	Function of major ingredients- Flour, water, sugar, salt, shortening, soya flour
10:15	TEA
10:30	Bakers Percent and Bakery Formulations
	<ul style="list-style-type: none"> ● Bread and rolls ● Cakes ● Sweet rolls
	<ul style="list-style-type: none"> ● Cookies ● Crackers ● Fried Products
12:30	Lunch Break
13:30	Economic and Nutritional benefits of soy in baking
14:15	TEA
14:30	Process control- from ingredient handling through baking- what to look for
16:00	Critical evaluation of bakery products from the local market- evaluate flavor, aroma, volume, texture, color, and more!
17:00	Valedictory

Registration Form

Yes, I/We would like to enroll in the AIB/ASA-IM Recipe Development & Formulation with Soy to :

- November 17, 2008 at Ahmedabad, India
 November 18, 2008 at Kochi, India

Name(s) & Designation(s)

Company

Company Mailing Address City

State/Province Zip/Postal Code Country

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 Company Telephone Company Fax

Venue

HOTEL SAROVAR PORTICO
 Bhawan's College Road, Ahmedabad - 380 001.
 Tel.: +91 79 2560 1111

HOTEL GOKULAM PARK
 Opp. P.V.S. Hospital, Kaloor, Kochin - 682 017
 Tel.: +91 484 240 0707

Registration

Registration is Complimentary : First Come First Serve Basis

Limited  Seats Only

To Register

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