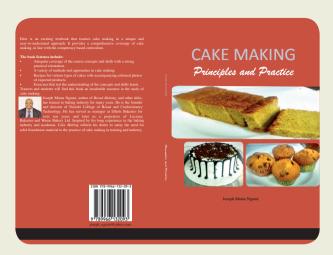


## **Bread Making**

#### The book Features include:

- \* Adequate coverage of the course concepts and skills with a strong practical orientation.
- \* A variety of methods and approaches in bread making.
- \* Recipes for various types of breads with accompanying coloured photos of expected products.
- \* Exercises that test the understanding of the concepts and skills learnt.

Trainers and students will find this book an invaluable resource in the study of bread making

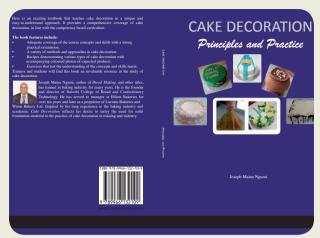


# **Cake Making**

## The book Features include:

- \* Adequate coverage of the course concepts and skills with a strong practical orientation.
- \* A variety of methods and approaches in cake making.
- \* Recipes for various types of cakes with accompanying coloured photos of expected products.
- \* Exercises that test the understanding of the concepts and skills learnt.

Trainers and students will find this book an invaluable resource in the study of cake making

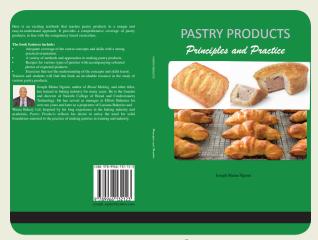


#### **Cake Decoration**

## The book Features include:

- \* Adequate coverage of the course concepts and skills with a strong practical orientation.
- \* A variety of methods and approaches in cake decoration.
- \* Recipes demonstrating various types of cake decoration with accompanying coloured photos of expected products.
- \* Exercises that test the understanding of the concepts and skills learnt.

Trainers and students will find this book an invaluable resource in the study of cake decoration

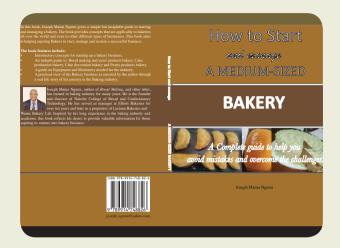


# Pastry product

#### The book Features include:

- \* Adequate coverage of the course concepts and skills with a strong practical orientation.
- \* A variety of methods and approaches in making pastry products.
- \* Recipes for various types of pastries with accompanying coloured photos of expected products.
- \* Exercises that test the understanding of the concepts and skills learnt.

Trainers and students will find this book an invaluable resource in the study of various pastry products.



# How to start a Bakery

## The book Features include:

- \* Introductory concepts for starting up a bakery business.
- \* An in-depth guide to; Bread making and yeast products bakery, Cake production bakery, Cake decoration bakery and Pastry products bakery.
- \* A guide on Equipment and Machinery needed for the industry.
- \* A practical view of the Bakery business as narrated by the author through a real life story of his journey in the Baking industry