

Here is an exciting textbook that teaches bread making in a unique and easy-to-understand approach. It provides a comprehensive coverage of bread making, in line with the competency based curriculum.

**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.



Joseph Maina Nguni, author of *Cake Making*, and other titles, has trained in baking industry for many years. He is the founder and director of Nairobi College of Bread and Confectionery Technology. He has served as manager at Elliotts Bakeries for over ten years and later as a proprietor of Louisa Bakeries and Wama Bakery Ltd. Inspired by his long experience in the baking industry and academia, *Bread Making* reflects his desire to satisfy the need for solid foundation-material to the practice of bread making in training and industry.

# BREAD MAKING

## *Principles and Practice*



Joseph Maina Nguni

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## Bread Making

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Here is an exciting textbook that teaches cake making in a unique and easy-to-understand approach. It provides a comprehensive coverage of cake making, in line with the competency based curriculum.

**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.

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Joseph Maina Ngumi, author of *Bread Making*, and other titles, has trained in baking industry for many years. He is the founder and director of Nairobi College of Bread and Confectionery Technology. He has served as manager at Elliotts Bakeries for over ten years and later as a proprietor of Luciana Bakeries and Wama Bakery Ltd. Inspired by his long experience in the baking industry and academia, *Cake Making* reflects his desire to satisfy the need for solid foundation material to the practice of cake making in training and industry.

## CAKE MAKING

### *Principles and Practice*



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## 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*

Here is an exciting textbook that teaches cake decoration in a unique and easy-to-understand approach. It provides a comprehensive coverage of cake decoration, in line with the competency based curriculum.

**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.



Joseph Maina Ngumi, author of *Bread Making*, and other titles, has trained in baking industry for many years. He is the founder and director of Nairobi College of Bread and Confectionery Technology. He has served as manager at Elliotts Bakeries for over ten years and later as a proprietor of Luciana Bakeries and Wama Bakery Ltd. Inspired by his long experience in the baking industry and academia, *Cake Decoration* reflects his desire to satisfy the need for solid foundation-material to the practice of cake decoration in training and industry.

# CAKE DECORATION

## *Principles and Practice*



CAKE DECORATION

Principles and Practice

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Joseph Maina Ngumi

## 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*

Here is an exciting textbook that teaches pastry products in a unique and easy-to-understand approach. It provides a comprehensive coverage of pastry products, in line with the competency based curriculum.

**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.



Joseph Maima Ngumi, author of *Bread Making*, and other titles, has trained in baking industry for many years. He is the founder and director of Nairobi College of Bread and Confectionery Technology. He has served as manager at Elliotts Bakeries for over ten years and later as a proprietor of Luciana Bakeries and Wama Bakery Ltd. Inspired by his long experience in the baking industry and academia, *Pastry Products* reflects his desire to satisfy the need for solid foundation material to the practice of making pastries in training and industry.

## PASTRY PRODUCTS

### *Principles and Practice*



Joseph Maima Ngumi

ISBN 978-9966-152-12-3



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## 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.*

In this book, Joseph Maina Ngumi gives a simple but insightful guide to starting and managing a bakery. The book provides concepts that are applicable to bakeries all over the world and even to other different types of businesses. This book aims at helping aspiring Bakers to start, manage and sustain a successful business.

**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.



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How to Start and manage

A MEDIUM-SIZED BAKERY

# How to Start *and manage* A MEDIUM-SIZED

## BAKERY



*A Complete guide to help you  
avoid mistakes and overcome the challenges*

ISBN 978-9916-748-82-6



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Joseph Maina Ngumi

## 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