CONTENTS

GENERAL BAKESHOP SAFETY RULES AND PRACTICES	1
TRAINING PROGRAM UNITS 1 AND 2	5
General Introductory: Tools, Terms, Practices	
TRAINING PROGRAM UNITS 3 AND 4	13
Soft Roll Dough Preparation	
TRAINING PROGRAM UNITS 5 AND 6	24
Yeast-raised Dough Preparation	
TRAINING PROGRAM UNITS 7 AND 8	33
Bun Dough Preparation	
TRAINING PROGRAM UNITS 9 AND 10	43
Biscuit and Muffin Dough Preparation	
TRAINING PROGRAM UNITS 11 AND 12	51
Pie Dough and Filling Preparation	
TRAINING PROGRAM UNITS 13 AND 14	60
Cake Mix Preparation	
TRAINING PROGRAM UNITS 15 AND 16	68
Doughnut Preparation	
TRAINING PROGRAM UNITS 17 AND 18	78
Cookie Dough Preparation	
TRAINING PROGRAM UNITS 19 AND 20	88
Bread Dough Preparation	
TRAINING PROGRAM UNITS 21 AND 22	99
Danish and Puff Pastry Preparation	
TRAINING PROGRAM UNITS 23 AND 24	111
Review of Cake Preparation	