

## GLOSSARY OF BAKERY TERMS

- Acidity : Sourness in a food product a condition, indicating excess fermentation in yeast doughs.
- Aeration : The treatment of batter or dough by charging with air to produce increase in volume.
- Albumin : Egg white
- Almond paste : Almonds ground to paste with sugar.
- Bake : To cook or roast by dry heat in a closed place such as an oven.
- Baking powder : A chemical raising agent composed of soda, acids and corn starch (to absorb moisture), when wet and heated gives off carbon dioxide gas to raise the batter.
- Bars : Sweet biscuits made in oblong or rectangular shape
- Batter : A homogeneous mixture of ingredients with liquid.
- Blend : A mixture of several ingredients or grades of one ingredients.
- Bran : Skin or outer brown covering of the wheat grain.
- Bread : The accepted term for baked foods made of flour, sugar, shortening, salt and liquid and leavened by the action of yeast.
- Bread Dough : The unbaked mass of ingredients used for making bread.
- Buns : Small shapes of bread dough, sometimes slightly sweetened or flavoured.
- Butter : Fat obtained by churning sweet or sour cream.
- Butter cream frosting : Rich, uncooked frosting or icing containing castor sugar, butter or other shortening whipped to a plastic condition.
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- Butter sponge : Cake made from sponge batter to which shortening has been added.
- Butter scotch : A flavour produced by the use of butter and brown sugar.
- Bake blind : A term used to describe the baking of unfilled tart or flans. Filling is then put after baking e.g. lemon curd tarts
- Bay : A well, made in a heap of flour and other dry materials to receive the liquid ingredients for mixing.
- Beat : The aeration of fat, sugar, egg and other materials by beating together. This can be done by hand or by machine.
- Bowl : A rounded metal container used in the bakery for mixing, beating or whipping by hand or machine.
- Cake : A product obtained by baking a leavened and shortened batter containing flour, sugar salt, egg, milk shortening and flavouring along with a leavening agent.
- Caramelized sugar : Dry sugar treated with constant stirring until method and dark in colour used for flavouring and colour.
- Carbohydrates : Sugars and starches derived mainly from fruits and vegetable sources.
- Carbondioxide : A colourless, tasteless edible gas obtained during fermentation or from a combination of soda and acid.
- Cardamom : Seed of an East Indian spice plant, used for flavouring.
- Cinnamon : Aromatic bark of a tree, ground and used as a flavouring.
- Citron : The sweetened rind of the fruit.
- Cocoa : A powder made from chocolate from which part of cocoa butter has been extracted.
- Colours : Concentrated shades produced from natural and artificial sources; used for colouring bakery products.
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- Com meal : A coarse meal made by grinding corn.
- Cottage cheese (Paneer) : Drained curd of soured or coagulated milk, pressed and mixed until smooth.
- Cream : The fat portion of milk.
- Creaming : The process of mixing and aerating shortening and other solids such as sugar or flour.
- Cream Puffs : Baked puffs of cream puff dough, which are usually hollow, generally filled with whipped, sweetened cream or custard.
- Crescent Rolls : Crescent shaped rolls having a flaky texture.
- Crushing : Formation of dry crust on surface of doughs due to evaporation of water from the surface.
- Currant : The acidulous berry of a shrub, usually dried and dark in colour.
- Custard : A sweetened mixture of eggs and milk which is baked or cooked over hot water.
- Candied : Preserved by immersion in a super saturated sugar solution. Orange, lemon and other citrous fruit peels are candied.
- Comb scraper : A plastic scraper with a serrated edge which makes a pattern on the surface of icing.
- Curdle : When fat, sugar and eggs are beaten together carefully, an emulsion is formed. If during the beating the eggs are added too quickly, or are too cold or the initial creaming of the fat and sugar is not complete, then the mixture will separate and lose its consistency. Some aeration is lost when a mixture curdles.
- Danish Pastry : A flaky yeast dough having butter or shortening rolled into it.
- Dates : The fruits of a species of palm.
- Date filling : A cooked blend of dates, water and sugar.
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Dissolve	:	To bring a solid into solution in a solvent.
Divider	:	A machine used to cut dough into a desired size or weight.
Dough	:	The thick uncooked mass of combined ingredients for bread rolls and biscuits.
Dough temperature	:	Temperature of dough at different stages of processing.
Dough nuts	:	A cake, frequently with a hole in centre, made of yeast or baking powder dough and deep fried in fat.
Dry fruit	:	Fruit from which most of the moisture has been removed by drying.
Dry yeast	:	A dehydrated form of yeast.
Dusting	:	Distributing a fine film of flour or powdered sugar on a surface.
Dusting flour	:	Flour used to soft on to dough handling equipment to prevent dough from sticking.
Eclair	:	A long thin shell of the same paste as cream puffs.
Emulsification	:	The process of blending together fat and water solutions of ingredients to produce a stable mixture which will not separate on standing.
Enriched Bread	:	Bread made from enriched flour and containing prescribed amounts of vitamins and minerals.
Extract	:	Essence of fruits or spices used for flavouring.
Essences	:	Aromatic compounds used for flavouring confectionery. They can be natural or synthetic or blends of both.
Fermentation	:	The chemical changes that take place in a compound due to living organisms (yeast or bacteria), usually gas is produced.
Final proof	:	The last stage in the production of yeast goods before they are baked.

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- Flaked : Cut very thinly into slices i.e. flaked almonds.
- Fold : a) to overlap one side of yeast dough with another.  
b) In cake batter, to overlap the batter on to itself to lightly incorporate ingredients.
- Genaese : Fatless sponge cake used as base in decorated cakes.
- Glaze : a) to give glossy surface to baked products by washing with eggs before baking.  
b) to give a dry, glossy finish to buns by washing with a sugar solution immediately on removal from the oven.  
c) to brush with jam sauce.
- Greasing : Spreading a film of fat on a surface.
- Gluten : The elastic protein mass that is formed when the protein of wheat flour are mixed with water. On ripening the gluten becomes extensible so that expansion takes place without loss of gas. During baking the gluten coagulates and forms, with other proteins, the structure of bread or cake.
- Grease : To brush fat into cake or to smear fat over baking sheets.
- Hardness of water : A measure of mineral salts in greater amounts than is present in soft water.
- Humidity : Usually termed as 'Relative Humidity'. It expresses the percentage of moisture in the air.
- Hydrogenated oil : An oil that has been treated with hydrogen to convert it into a hard form. Also termed as Vanaspati ghee in ordinary parlance.
- Ingredients : Raw material blended to give palatable products.
- Icing : The coating and decoration of cake to make it better tasting and more appetising.
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- Icing Sugar : Very finely powdered sugar that has been sieved through a fine mesh.
- Jaggery : A brown sugar product as an intermediate product during sugar refining.
- Jelly : It is clear and translucent, made with gelatine, flavoured with fruit juice and suitably coloured and sweetened.
- Knock Back : A term used to indicate the operation of degassing a fermented dough either by hand or machine. If by hand the dough is punched down, folded and stretched. Large doughs are returned to the mixing machine where in a very short time the operation is completed.
- Leavening : Raising or lightening by air, steam or gas. The agent for generating gas in a dough or batter is usually yeast or baking powder.
- Liqueur : Spirits sweetened with sugar and flavoured with essences, fruit juice or essential oils. e.g. cointreu, Benedictine, Grand-marnier, Apricot Brandy, etc.
- Loaf Cake : Cake baked in bread or similar deep container.
- Macaroons : Small biscuits made from coconut or almond paste, sugar and egg whites.
- Manipulation : A term used to describe the use of the hands or machine in moulding, folding, rolling, shaping and plaiting.
- Marzipan : A paste consisting of approximately two-thirds freshly blanched almonds and one third sugar which has been ground finely through rollers and then cooked. It is used for modelling and cake decoration.
- Marking : To cover a cake or base with icing or frosting or chocolate shavings or roasted nuts etc.
- Meal : Coarsely ground grain.
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- Meringue : A white frothy mass of beaten egg white and sugar.
- Milk solids : The solid material of milk after removal of water i.e. milk powder.
- Molasses : Light to dark brown syrup obtained in making cane sugar.
- Mould : a) the operation of shaping dough either by hand or by machine  
b) A hollow form which may be of metal, wood, or plastic into which marzipan, sugar paste and biscuit dough can be cast.
- Muffins : Small, light cakes baked in muffin moulds traditionally served at breakfast time.
- Palette knife : A thin flat knife with a rounded end used for spreading icing and cake batter.
- Petit fours : The term used to describe very small fancy cakes, so small that they can be placed in the mouth in one piece.
- Plasticity : The consistency or feel of shortening.
- Piping : The operation of forcing icing contained in a bag through the opening at the point of an icing pipe. The pipe can be plain or designed at the point to go.
- Plaiting : The weaving of one or more ropes of dough into an ordered design.
- Praline : Caramelised sugar and nuts (cashewnuts or almonds) are allowed to cool and set. It is then ground to a rough powder.
- Prove : The filling of yeast dough with gas. Final proof is the time between final shaping of dough and the time when it is placed in oven.
- Puff pastry : A structure built of alternate layers of dough and fat. The structure is built by rolling out and giving sufficient turns until there are hundreds of layers of dough and butter.
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Raisins	:	Dried sweet grapes, may be dark or bleached.
Recovery Time	:	The time necessary for a dough to loose its toughness after manipulation.
Rolls	:	Small bread made from yeast leavened dough, also termed as buns.
Salt	:	Chemically sodium chloride, used for flavour and fermentation control.
Scrapus	:	A small oblong piece of plastic material, with two corners rounded for scraping down mixing bowls.
Seasoning	:	The adding of salt, pepper, spices and herbs to savoury foods.
Shortening	:	Fat or oil used in baked products for tenderizing.
Short crust pastry	:	An easily breakable pastry made from flour, fat, sugar and egg. For savoury pastry the sugar is omitted.
Sifting/Sieving	:	passing through fine sieves for effective blending and to remove foreign or coarse particles.
Soft flour	:	A flour containing a strong stable gluten.
Tart	:	Small pastries with filling of jam, custard frangipane, macroon etc.
Tea Breads/rolls	:	Small yeast goods made from dough enriched with milk, egg, etc.
Tight dough	:	The term used to describe a stiff dough which contain insufficient water.
Texture	:	Describes the extent of silkiness or of softness of the internal structure of a baked product like cake or bread as sensed by touching the cut surface.
Tutty-Fruitti	:	A filling made of candied fruit mixture.
Turntable	:	An equipment for using during decoration of cakes. Cake is kept on the top of the turntable and can be rotated so that a

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- smooth coating of icing can be applied.
- Wash** : a) to brush with egg, milk or water before baking  
b) To brush with a glaze after baking.
- Whip** : To rapidly aerate a mixture by means of hand or machine beater/whisk.
- Whisk** : An instrument made of wire used for aerating mixtures.
- Yeast** : A living micro organism of fungus family of plants used for aeration as it produces carbon-di-oxide gas under favourable conditions of temperature, moisture and food.
- Yield** : The total baked weight of a particular formula.
- Zest** : The coloured outer rinds of oranges and lemons. The zest contains essential oils of the fruit and thus adds to the flavour.
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