

Baker Operations Manual Questions

1. Which chart provides the product name, the number of portions produced per batch, proofing specifications, baking times, and special instructions?
2. What should be done with baking pans when they become bent or blackened?
3. What is it called when you chase the sanitizer out of the ice cream machine, and why is this done?
4. According to the Operations Manual, what are the benefits of developing and following production guides in the bakery?

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