

Chapter 13 Outline

Baked Goods Production and Processing
Specifications for Baked Goods
Commodity Ingredients
 Grain Products
 Sugar and Other Sweeteners
 Fats and Oils
Dressings
Condiments and Spices
Other Grocery Items
Commodity and Grocery Item
 Specifications
Food Safety for Baked Goods and Grocery
 Items
Management Considerations
 Make-or-Buy Decisions

Competencies

1. Identify the major categories of baked goods. (p. 387)
2. Describe the content of specifications for baked goods. (p. 388)
3. Identify the different types of commodity ingredients important to baked goods. (pp. 388–390)
4. Describe the major categories and uses of fats and oils. (pp. 390–393)
5. Identify the types and characteristics of condiments and spices. (pp. 393–394)
6. Explain the requirements, content, and importance of specifications for commodity, condiment, and grocery items. (pp. 394–395)
7. Describe management considerations related to purchasing baked goods and grocery items. (pp. 395–396)