

Study on the Distinction between Confectionery and Bakery Products

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Abstract: *Bakery and confectionery is one of the important sections of kitchen department of a five-star hotel which provides desserts & breads to all food outlets for the customers. The aim of the study was to compare bakery & confectionery products prepared in five star hotels. The outcome of the study is that standardized recipes are better than controlled recipes over all evaluating parameters*

Keywords: Baking, Bakery products, Flour confectionery products, Hotels

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