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AIBTM will bring in best of global skills, knowledge, training methods, and culture in the field of science and technology related to wheat based and cereal based products. Contact Us Assocom Institute of Bakery Technology & Management (AIBTM) Plot No. 30/25, Knowledge Park - III, Greater Noida - 201306, Uttar Pradesh (NCR Delhi), India

### **Bakery Science and Cereal Technology by Neelam Khetarpaul**

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An academic and professional scientist, Professor Zhou is an expert on the science, technology, and engineering of bakery products, among other areas of interest. He is a member of food science journal editorial boards for three major publishing houses and and advises government agencies in science, technology, and engineering.

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Baking is a process that has been practiced for centuries, and bakery products range in complexity from the simple ingredients of a plain pastry to the numerous components of a cake. While currently there are many books available aimed at food service operators, culinary art instruction and consumers, relatively few professional publications exist that cover the science and technology of baking.

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CerealTech School of Baking Technology is an "Approved Training Organisation" ATO under the Singapore Work Development Agency to deliver WSQ modules. Read More CTSBT , CPE Registration No 200821327E , registration validity period 21 June 2019 to 20 June 2023

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