

Bakery Science And Cereal Technology

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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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This module will provide students with an Introduction to bakery science in terms of both cereal science and finished products. Principles of the core food molecules (proteins, fats, and carbohydrates) and specific processes such as fermentation and raising agents will be described using bread, cakes, biscuits and pastry as examples.

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