Production Methods

Your store may be using some or all of these bakery product production methods. Some methods are very labor-intensive. For other methods, the product manufacturer has done the majority of the work and your job at the in-store bakery level is to finish the product and package for sale to your customers. Check with your manager to see which products in your bakery fall under each production method category.

Scratch

- Use raw ingredients.

Par-baked (also called brown-and-serve)

- Item (bread/rolls, pastry) is partially baked at lower than normal temperature to achieve its final form.
- Final baking is required to create the crust color.

Bake-off

- Raw dough is baked into finished product.
- Frozen products are thawed, proofed (if necessary), and baked.

Mix

- Premix dry ingredients requiring the addition of liquid.

Freezer-to-oven

- Mixed and proofed elsewhere, frozen, then delivered to the bakery in a frozen state.
- Product is baked at the in-store bakery from frozen state.
- After baking, product is finished and prepared for sale.

Thaw-and-sell

- Mixed and baked elsewhere, frozen, then delivered to the bakery in a frozen state.
- Thawed and offered for sale without further baking.
- May use manufacturer's packaging or be repackaged in the in-store bakery.