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Purzycka A.

Akademia Górniczo-Hutnicza im. Stanisława Staszica w Krakowie

ZASADY ZARZADZANIA WSPÓŁCZESNĄ PIEKARNIĄ RZEMIEŚLNICZĄ

Kierownik naukowy: dr hab. inż. prof. nadzw. Kubiński W.

Purzycka A.

AGH University of Science and Technology

A RULES OF MANAGING A MODERN CRAFT BAKERY

Supervisor: dr hab. inż. prof. nadzw. Kubiński W.

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Contemporary bakery management is not only connected with employment, but also labour progress and business financial control activities. The most influencing success factor of running a bakery is the know-how of bakery methodology/ technique. Due to the specification of baking production process, any production delay can cause process destruction, possible necessity of stating it again, from the initial phase of a project. One of the crucial part of baking process is a selection of ingredients implemented within the production.. Specific taste and unique aroma can be obtained by creating receipts based on carefully selected components. The bakery owner's key role is a quality control of final products and safely rules implementation into workers' daily work pattern.

According to variety of breads, their ingredients differ. We can distinguish two main types of bread: wheat bread – yeasts included into receipt of bread, rye bread - previously prepared final product of rye flour souring process added to bread production process

The major ingredient of a bread is a flour. Its dosage depends on type of produced bread. The higher brightness of the flour, the lower quality of it and lowest level of minerals included.

The preparation process starts few hours before the production. As previously mentioned the souring process of rye flour has to take place beforehand. When final product of it achieved, baker starts hand-mixing the ingredients. When all mixed together, separation and shaping of small pieced occurs, which then are placed one by one growth chamber. Next, the bread's top is being cut. Depending on type and shape of bread, cutting type differs. After, bread is placed on special type, fireproof nonwoven and located in industrial bread oven for 50 to 70 minutes with temperature 220°C to 240°C- depending on type of bread. When baked, bread is removed from the oven using wooden spades.

In order to receive longer expiry date of the bread, longer its freshness, outer packaging is implemented. It secures from drying and mould contamination. Full labelling including product and producer description, production batch number, storage conditions and nutrients is applied in visible part of the outer packaging.

Managing production plant is a very complicated and difficult process. Strict and fair rules and great knowledge of processed need to be applied. Owning and managing the bakery requires high organisational skills and great discipline in order to run it smoothly.