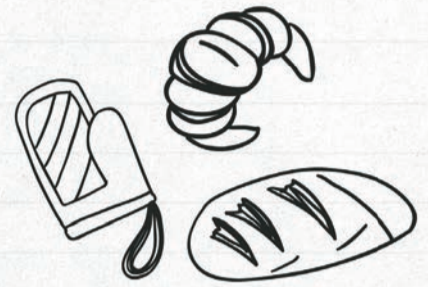


# NINE FACTS ABOUT BAKING

## 1 TYPES OF BAKING

The most common baked item is bread but many other types of foods are baked.



## 2



## OLDEST OVEN

The world's oldest oven was discovered in Croatia in 2014 dating back 6,500 years.

## 3



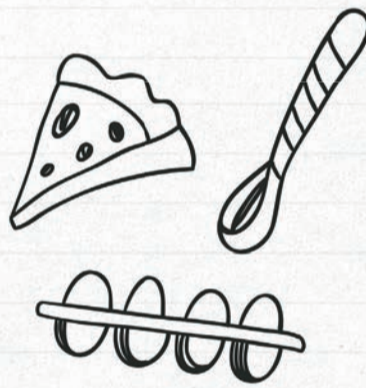
## ANCIENT EGYPTIANS

The Ancient Egyptians baked bread using yeast, which they had previously been using to brew beer.

## 4

## ANCIENT GREECE

Bread baking began in Ancient Greece around 600 BC, leading to the invention of enclosed ovens.



## 5

## ROMAN EMPIRE

Baking flourished during the Roman Empire. Beginning around 300 BC, the pastry cook became an occupation for Romans.

## 6



## BAKERS' GUILD

A bakers' guild was established in 168 BC in Rome.

## 7



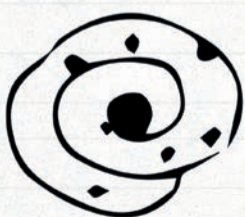
## THE TERM 'BAKING'

The term baking means the use of heat in an oven to convert flour, water, yeast, sugar and such, into baked goods.

## 8

## DANISH PASTRY

Danish pastry was created by the Austrians. This is a yeast dough that has butter between each layer and is usually eaten for breakfast or as a dessert.



## 9

## PETIT FOURS

Petit Fours in French means little oven. They are also the most expensive type of baked item because they are so hard to decorate.

