

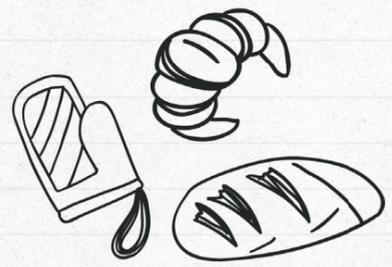
# 9 FACTS ABOUT

## BAKING

1

### TYPES OF BAKING

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



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### OLDEST OVEN

The world's oldest oven was discovered in Croatia in 2014 dating back 6500 years ago.

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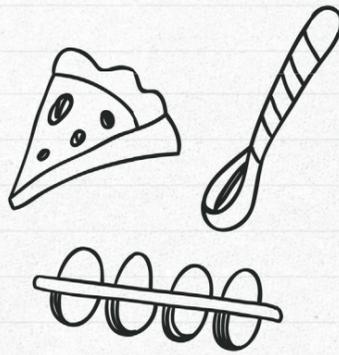
### ANCIENT EGYPTIANS

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

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### ANCIENT GREECE

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



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### ROMAN EMPIRE

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

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### BAKERS GUILD

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

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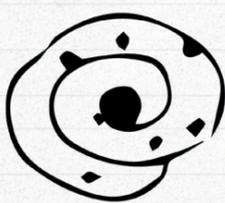
### THE TERM 'BAKING'

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

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### 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.



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### PETIT FOURS

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

