

Bakery Products Science And 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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Baking Science and Technology | London South Bank University

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Bachelors degree in Bakery Science and Technology Management, focused on the process of developing new food products (NPD). Study at London South Bank University's National Bakery School. Full-time.

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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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Post Graduate Diploma in Bakery Science and Technology With rapid growth and changed eating habits of people, bakery products have gained popularity among masses. The bakery products which include bread and biscuit form the major baked foods accounting for over 82% of total bakery products produced in the country.