

A DAY IN TC BAKERY

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One of the most famous bakehouse in Eranakulam .T C Bakery owned by Mr T C Biju, established in 1975 the bakery has been providing the treats for over four decades They are specialised in cake baking. The most important skill sets required in a bakery is nothing bu cooking and baking . Totally sixteen employees are currently working here .The majority of workers are womans who are from the same locality . The employer is keen on giving more oppurtunities to women . The baking machines are all imported from Italy . There specialities are sweet bun, moisture cake, sweet puffs, cookies and bread Their products are so tasty, yummy and so fresh.They give first preference to quality.Their products are very famous in the city. Running a bakery the employer has to be very vigilante about the cleanliness of the bakery and they give prime importance to maintain a hygenic environment by waering gloves and head cap and facial mask. The employees told us that the key to baking and cookiing is know the right ingredients and timing and how to maintain the temperature of the oven too high you will end up with burned and too low it wont cook. I Olivia with my classmate Aparna, Al Jaseena, Ashil and Mohammed Haroon visited the bakery we are glad we got this oppurtunity to understand skills and effort required to run a bakery. Next time when we eat a treat I am sure to think about the skill required in making that treat.

















