BAKING TOOLS 101

by:
Edith L. Rivera
Teacher III, Limay National High School

In the beginning 2020, no one really had predicted that just in a span of three months, all means of transportation, commerce, and even entertainment would come to a complete halt.

By March 15th, President Duterte declared a nationwide lockdown to prevent the spread of the corona virus 2019 variant or COVID-19. However almost a year after, even though the situation across the archipelago has improved as compared from the middle of last year, there are still thousands of daily cases and not all industry are open for business. In fact many small businesses, like restaurants were forced to close during the lockdown due to lack of income and costumers. A huge number of Filipinos lost their jobs as well, with companies closing and undergoing hiatus.

But Filipinos have always been street smart and are innovative. We become accustomed well into our situation and make the better of hard circumstances. During the pandemic some of our kababayans decided to venture into food delivery and home baking. Baking and cooking is one of the branches of Technology and Livelihood education offered to students in High school. Now with the changing time, small home based business is a way to generate income while staying safe at home and social distancing.

If one wants to start a home based baking business, these are some of the most basic tools and equipments that one will need.
First of all, the biggest investment in starting a baking business is an oven. It can does not have to be one of those fancy and large ovens shown in baking shows, a simple compact countertop 64L oven will do, especially if you are just planning on starting with small baking goodies like cookies, brownies, and cupcakes. This way you can save a bit of cash in the beginning, it will be easy to upgrade to industrial grade ovens once the business is stable and profitable enough.

Next item to acquire is a set of mixing bowls. The material is not important as of yet, it can be plastic, metal or glass. The important thing is this will save time when it comes to washing up in between batches or contaminating flavours. While in the topic of mixing, it is also great to have some mixing tools. It doesn’t need to be electric, simple hand whisks and rubber spatulas will be sufficient. A whisk is a mixing tool with wires which helps incorporate air into the mixture, while rubber spatulas are used to fold-in and scrape the bottom of bowls to ensure even mixing.

It is also wise to provide measuring tools and equipments, specifically measuring cups and spoons. Baking is a process which calls for accurate measurement of ingredients. The very little of mistake in measurement can lead to disaster, most especially since baking deals with reactive agents like baking powders and baking sodas. Having measuring cups and spoons helps a starting baker to follow the recipe better and precisely.

After having all of the things above, one will need some baking sheets and dishes depending on the target product. If the target products are cookies and biscuits or anything of sort, baking sheets are the tool to have, while if it is brownies or cupcakes, one will need baking pans and cupcake tins. Again, it is best to have several of these so that washing and drying time will be less, if not avoidable.

Those are some of the main things a starting baker need. Apart from the ingredients, these are the tools that need to be taken into consideration. It is apparent that
starting a business is a lot of work and effort, not to mention the initial investment, but one doesn’t need to start with high grade tools and equipments right off the bat, as stated, it is easy to upgrade later. Take it easy, start with more affordable tool. There are a lot of online shops that sell good quality yet cheap tools. It is a matter of choosing and reading reviews. Once the business is well enough, then slowly invest in more high quality tools.

References:

https://www.bhg.com/recipes/how-to/bake/essential-baking-tools/
https://sallysbakingaddiction.com/14-kitchen-tools-every-baker-needs/
https://www.thespruceeats.com/essential-baking-tools-explained-4172314