**Class Cod:** CUL121 sect 10001 Intro to Baking

**Instructor:** Chef Paz.

**Student Name:** Laura Vallejo

**WEEKLY REFLECTION:**

**1. Production:**

1. Focaccia (Roman Flatbread)
2. Apple Pie
3. Chocolate Chunk Cookies

**Techniques Learnt in Class:**

* Creaming (Butter at room temperature that is mixed with sugar)
* Baking
* Drop Cookies: Using scoop and leave them like that, they split by themselves.
* Slack Dough: “Lazy dough”
* Flack Dough: “Butter leaves pockets”

**Outcome: Cookies were crunchy, tasty and well done, focaccia was a nice product, beautiful color and texture and apple pie was well done, well baked and cooked at all.**

2. WEEK #2 Chocolate Chunk Cookies, Apple Pie and Focaccia.

**Day 1: Monday 9**th/2018

**Service Timeline:**

* 12:00: Setting station
* 12:10: Place food and setting equipment
* 12:15:Chef Paz explains the dynamic of the class and does Demos
* **1:20:Start making the dough for focaccia and let it in the proof.**
* **1:40: Make dough for apple pie and let it cold. Check the focaccia and knead, keep in the proof again.**
* **2:20: Check Focaccia.**
* **2:40: Start to assemble the apple pie and bake, then check focaccia, knead and keep in the prover**
* **3:00: Start cookie dough and bake it, check the focaccia, spread on the track and bake it. Apple pie is ready.**
* **3:12: Cookies are ready**
* **3:20: Focaccia is ready**
* **4:10:Platting**
* 4:15: Outcome and Chefs Critique.
* 4:30: Cleaning
* 5:00:Finish

**3. Temperature Chart:**

**Focaccia:** 400°F for 20 mins, or until lightly browned.

**Chocolate Chunk Cookies:** 350°F (180°C), 12 minutes

**Apple Pie:** 400°F (200°C), 45 minutes

1. My production was almost perfect because one cookie was joined with other one and the apple pie was a little bit black on the top. I think I was more organized and quickly this time to have the entire production ready.

5. Chef Paz told us, we did a good job.

6. Why we have to be careful making bead with the yeast about the high and not with baking soda or baking powder?

