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

**Instructor:** Chef Paz.

**Student Name:** Laura Vallejo

**WEEKLY REFLECTION:**

**1. Production:**

1. Soft Yeast Dinner Rolls
2. Sour Cream Coffee Cake
3. Cinnamon Buns
4. Butter Cookies

**Techniques Learnt in Class:**

* Creaming Method (Butter Cookies and Coffee Cake)
* Straight Dough Method (Dinner Rolls)
* Enriched Straight Dough (Cinnamon)

**Outcome:** Butter cookies were a little bit over cooked because the edges were more golden, some people like that but for class must to be a light golden, dinner rolls were soft, little bit over cooked and some of them were not good shape and rolled well. Coffee cake was soft and fluffy but needed just few more minutes in the oven, but the method was well done and the cinnamon buns were not our best product because they were too small and just some of them will be saleable.

2. **WEEK #8** Soft Yeast Dinner Rolls, Sour Cream Coffee Cake, Cinnamon Buns and Butter Cookies

**Day 1**: Monday 20th/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 dinner rolls let it ferment. (Key point: Let it ferment until doubled)**
* **2:20: Check dinner rolls, make shapes and keep in the prover.**
* **2:40: Start doing the cinnamon dough and its filling, let ferment the dough**
* **3:00: Start with the butter cookies and bake them.**
* **3:15: Cookies are ready, make rolls and proof**
* **3:20: Roll cinnamon dough, filling, cut them and proof.**
* **3:40: Start Coffee Cake and bake it. Bake dinner rolls.**
* **3:50:Bake Cake**
* **4:50:Platting**
* 4:15: Outcome and Chefs Critique.
* 4:30: Cleaning, pound cake is ready
* 5:00:Finish

**3. Temperature Chart:**

* Soft Yeast Dinner Rolls: 400F approx.15 mins
* Sour Cream Coffee Cake:350F approx. 35 mins 1 hr.
* Cinnamon Buns:375F approx. 45 mins
* Butter Cookies: 350F approx. 12 mins

4.My production was almost perfect because the cookies were over cooked, the cake was a little bit undercooked, cinnamons has not the right shape and some dinner rolls has not the shape, bur overall my production has good presentation and taste; this mistakes are the key to keep learning and make it the next time better.

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 and we had improved every week that is really good but we have to be careful with baking time and shapes.

6. What is the best way to have between medium and big cinnamon rolls at the end of the baking process?

