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

**Instructor:** Chef Paz.

**Student Name:** Laura Vallejo

**WEEKLY REFLECTION:**

**1. Production:**

1. Rosemary Bread
2. Fudge Brownies
3. Carrot Bread
4. Banana Bread

 **Techniques Learnt in Class:**

* Muffin Method
* Straight Dough
* Bar Cookies
* Baking
* Roll Bread

**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 #3** Rosemary Bread, Carrot and Banana bread and Fudge Brownies.

**Day 1**: Monday 16th/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 Italian bread and let it ferment. (Key point: Add the inclusions at the end because it affects the fermentation process)**
* **2:00: Check the Italian bread, make balls and keep in the prover.**
* **2:40: Start doing the Carrot and Banana bread, and then bake them.**
* **3:00: Start Fudge Brownies.**
* **3:12: Cookies are ready**
* **3:30: Banana and Carrot Bread are ready**
* **3:40: Brownies are ready and bake the Italian bread.**
* **4:10:Platting**
* 4:15: Outcome and Chefs Critique.
* 4:30: Cleaning
* 5:00:Finish

**3. Temperature Chart:**

**Rosemary Bread:** 400°F (200°C) for 12 to 15 mins, or until lightly done.

**Carrot and Banana Bread:** 375°F (190°C), 25-30 minutes

**Fudge Brownies:** 325°F (160°C), approx. 40minutes

1. My production was almost perfect because the brownies were overcooked, the bread was very good a little bit over proof and the banana bread was not good mixed so it had different colors. . 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 but we have to be careful with the method and baking time.

6. What happen if I forgot to add the oil to the banana bread and I take it when it is in the oven and the baking time it already had is for 1 to 3 mins and I added the oil?







