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

**Instructor:** Chef Paz.

**Student Name:** Laura Vallejo

**WEEKLY REFLECTION:**

**1. Production:**

1. Baguette
2. Pecan Pie
3. Bird’s Nest Cookies
4. Traditional Shortbread Cookies

**Techniques Learned in Class:**

* Straight Dough (Using Sour Dough)
* Mealy Dough
* Cut Cookies

**Outcome:** The baguettes should be crisper.

Bird’s cookies were nice about color, size and the jam in the middle had the correct amount; pecan pie was good and crust was golden brown but the edges were thick because we didn’t work on it and the shortbread cookies had good color but the sizes were different. In general all the production was very organize and well done.

2. **WEEK #5 Baguette, Pecan Pie, Bird’s Nest Cookies and Traditional Shortbread Cookies.**

**Day 1**: Monday 29th/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 baguette and let it ferment. (Key point: Let it ferment until doubled)**
* **2:20: Check baguette and make shapes and keep in the prover.**
* **2:40: Start doing the dough pie and refrigerate at least 1 hour. Start making the filling.**
* **3:00: Start cookies and refrigerate.**
* **3:12: Bake baguette**
* **3:30: Cut cookies and bake**
* **3:40: Start to bake dough pie and cookies are ready.**
* **4:00: Finish bake the pie, baguette is ready and Platting**
* 4:15: Outcome and Chefs Critique.
* 4:30: Cleaning, pound cake is ready
* 5:00:Finish

**3. Temperature Chart:**

* **Baguette: 400F until golden**
* **Pecan Pie : 300F**
* **Cookies: 375F 15 to 20 mins (Golden Brown)**
* **Shortbread Cookies 375F ( Golden Brown) Week 4**

1. My production was almost perfect because baguettes should be crisper. Bird’s cookies were nice about color, size and the jam in the middle; pecan pie was good and crust was golden brown the edges were thick because we didn’t work on it and the shortbread cookies had good color but the sizes were different. I know to have really nice products you must to work with the right technique and respect the measures and baking time.

I think I was more organized and quickly this time to have the entire production ready. Every class I am baking one more product to have a grade from week 4.

5. Chef Paz told us, we did a good job but we have to be careful with baking time and sizes.

6. What is the most important step in baking process

?

