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

**Instructor:** Chef Paz.

**Student Name:** Laura Vallejo

**WEEKLY REFLECTION:**

**1. Production:**

1. Raisins Bread
2. Chocolate Cream Pie
3. Oatmeal Cookies
4. Soft Dinner Rolls

**Techniques Learned in Class:**

* Creaming
* Mealy
* Enriched Straight Bread

**Outcome: On week 11**

2. **WEEK #6 Raisins Bread, Soft Dinner Rolls, Chocolate Cream Pie and Oatmeal Cookies.**

**Day 1**: Tuesday 7th/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 and let it ferment. (Key point: Let it ferment until doubled)**
* **2:20: Check dinner rolls, make shapes and keep in the prover. Start dough raisins bread.**
* **2:40: Start doing dough pie let stand in the fridge and making filling**
* **3:00:Start oatmeal cookies and bake them**
* **3:12: Bake dinner rolls and dough pie. Oatmeal cookies are ready.**
* **3:20: Bake raisins bread and roll the dough pie and fill it.**
* **3:40: Bake pie Start Pound Cake and bake it.**
* **4:10:Platting**
* 4:15: Dinner rolls and raisins bread is ready.
* 4:30:Cleaning, pound cake is ready
* 4:40:Outcome and Chefs Critique
* 5:00:Finish

**3. Temperature Chart:**

* **Dinner Rolls: 400F until golden**
* **Raisins Bread:400F 25-30 mins: 350F 12 to 15 mins**
* **Chocolate Cream Pie: 400F until golden**
* **Oatmeal Cookies: 375F until golden: 10-12 mins**

1. I am going to bake these recipes on week 11.

5. Chef Paz told us, students were that day with Chef George; they would bake the products on week 11 from week 6.

