

PORTFOLIO

TRAN THI BAO TRAN (TRACY)

1830003

CUL213.PRACTICUM

INSTRUCTOR: TIMOTHY BUDD.

LESSON 1

I started to do practicum in The Valley Bakery. My position is working with bread. At the begin, I piped 7 trays muffin with different flavor (brand, chocolate chip, strawberry, apple, cornmeal, blueberry, and apple). I never use large piping bag before, so it was difficult to hold on. They are nicely to teach me some tips that can be easier to work with large piping bags.

Also, I work with dough, and sourdough, the first day I use some big machine, so I would be afraid and careful to use them. They use machine for dividing the dough, I also learn how to work with this machine from them.

I also learn how to make apple pie and pecan pie with fondant and chocolate decorating, puff dough with pastry cream filling.





LESSON 2

Every day, I start with many kinds of muffins that are one of the popular in The Valley Bakery such as chia seed and flax, carrot muffin, apple muffins, strawberry muffin, blueberry muffin, chocolate chip, cornmeal muffin, bran muffin). After that, I have made vanilla slice. When I have done all of those, I will move to another one. On last Wednesday, I scaled wrong for blueberry muffins. Actually, I had to make two dozen of blueberry muffins, but I just scaled enough pain muffin for one dozen. And then, I tried to divide for all mold, but it does not enough and the muffins was not beauty because of overmix. My supervisor told me trying to fill it as much as possible, it was fine.

My supervisor he is really nice. He taught me a lot of his experiences and knowledge. He explained anything and gave me many chances to touch with something new for me. On Saturday, when the fondant was already poured onto the vanilla slice, I have to mark and cut it. I confused to use their marker. And then, it was ugly because of marking wrong way. My supervisor had to remove the fondant and do it again. I felt apologized them, but he reassured me and made a joked with me.

Moreover, I learn how to do some breads, and some of them I learned from school. It has similar processes.

MUFFIN





VANILLA SLICE WITH FONDANT/ CHOCOLATE FONDANT



COOKIES (almond and peanut butter)



BREADS AND BUNS





MEAT PIE (CHICKEN AND PORK)





CUPCAKES



LESSON 3

I made more about cookies. There are different kinds of cookies and shapes, and they have different processes to make each cookie. Some of cookies that have to make logs and put in refrigerator to keep it cold, after that cut them become a small pieces and bake. Another hand, some of them use piping method. With the piping cookies, they were let me practice with their demo a couple plastic trays, so it made me get feeling on this time to piping.

I made vanilla slices, muffins, and breads everyday. A few days when I start the work, my arm become tire because I piped a lot. Three chefs on kitchen is very nice. They taught me how to piping less tire. Now, I can pipe the muffin easier than the first time I did.

I have tried decorating the cup cakes. It was interested thing that I learn. Moreover, I tried to use the rolling machine to make pastry sheets. The machine is convenient and fast, and it make a dough even and look nice.



DECORATING CUP CAKES



MUFFINS



PASTRY SHEETS



CHERRY PASTRIES



COPENHAGEN PASTRIES AND



BURGER BUNS



COOKIES (COCONUT, PEANUT, PEANUT BUTTER, ALMOND, DETER MIXED, FRUIT SHORTBREAD, DUTCH SPICE BAR AND CHOCOLATE CHIP)





LESSON 4

On this week, I learned some new products from chef in the Valley Bakery such as apple tart, peanut cookies, apple roll, apple crepes, and butter buns. I could make Hot Cross buns, vanilla slices, muffins, and sourdough. I got experience and improve day by day. I usually have mistake when I cut vanilla slice. It is quite difficult because it is easy to be crack or broke. And then, it was broken, or cracked from fondant on the top, but this week I did the vanilla slice nicely.

Chefs at The Valley Bakery are very nice, they are patient to help me to do something even I learn slower and take mistake. Sometimes, I demo two or 3 times, and then they go over step by step with me until I know how to do that.

Moreover, I also learn some interesting about working with dough like make a window to check the dough, or use a balance scale to scale the dough. I never try it before, so it was difficult at first time, but later I can work with the balance scale comfortable.

Hot Cross Bun





Apple Tart



7



Butter bun



7

Apple pie



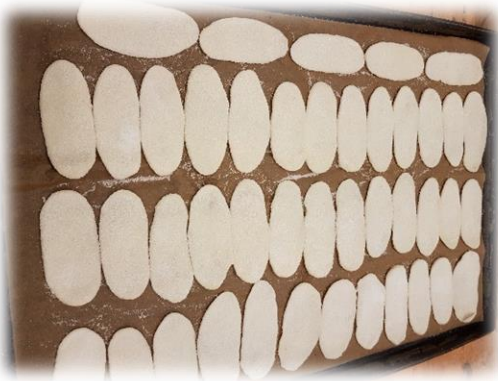
Muffin



Vanilla Slices



Cookies



Summary

At the beginning, I felt difficult to find a place for practicum, and I submitted a lot of my resume to some places but no place gave me the answers. Fortunately, the Valley Bakery accept me practicum at their place. They are a good place to learn experience with great chefs.

I have learned a lot of experiences and knowledge about baking and pastry from the Valley Bakery. I also learn knowledge about cookies and breads. Chefs at the Valley taught me step by step to do any thing. They always give me a chance to learn some thing new every week. I improved skills day by day when I worked with them. Also, I had a good time to study in The Valley.

Moreover, I am grateful about whatever they taught me during I worked in there. Also, thanks for a lovely gif.

