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

**Instructor:** Chef Paz.

**Student Name:** Laura Vallejo

**WEEKLY REFLECTION:**

**1. Production:**

1. Scons w/ white chocolate and dried Cranberries
2. Whole Wheat Bread
3. Glory Morning Muffins
4. Pound Cake

**Techniques Learnt in Class:**

* Creaming Pound ( Because used 1 pound of butter and 1 pound of sugra)
* Biscuit
* Muffin Method
* Enriched Straight Bread

**Outcome:** Muffins were overcooked a little bite because the measure maybe are not correct but they had the same size; bread well done but one of them was join with other one; scons were perfect bake and the brown things outside of the scons is chocolate and the pound cake was soft and totally baked. In general all the production was very organize and well done.

2. **WEEK #7 Scons, multigrain bread, muffins and pound cake.**

**Day 1**: Monday 14th/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 multigrain and let it ferment. (Key point: Let it ferment until doubled)**
* **2:20: Check whole bread, make shapes and keep in the prover.**
* **2:40: Start doing the muffins, and then bake them.**
* **3:00: Start scons.**
* **3:12: Muffins are ready and bake bread**
* **3:20: Scons are ready**
* **3:40: Start Pound Cake and bake it.**
* **4:10:Platting**
* 4:15: Outcome and Chefs Critique.
* 4:30: Cleaning, pound cake is ready
* 5:00:Finish

**3. Temperature Chart:**

* **Scons: 350F until golden**
* **Whole wheat bread: 400F**
* **Muffins: 350F 12 to 15 mins**
* **Pound Cake: 400F Until caramelized the surface**

1. My production was almost perfect because one bread was join to other and it needed be steamed because is artisanal bread and the muffins were overbaked but the pound cakes was really nice because I worked on the technique to have great product; and scons were good product because the baking time was controlled.

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 the measure, steaming and baking time.

6. Why the artisan bread needs to be steam?

 