



Portfolio

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ARTISAN BREADS & BAKING PRODUCTION

CUL 207 sect. 10001

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INTRODUCTION

"ARTISAN BREAD AND COOKING PRODUCTION",
a subject that I particularly love, and I was fortunate not only to have an excellent Chef, but also the good fortune to have it available almost exclusively, since we were only 2 students, and I think this was the thing that motivated me the most and encouraged me to do the my best to get good results.

I am proud of my work and I hope that in the near future I can put into practice all that I have learned.

In this Portfolio I will report the photos of almost all the products made with the relative description.



Tiger Bread



OLIVA BREAD



BRITTANY FRENCH RYE





↑ **SAN FRANCISCO**



ANISE BREAD ↑



SAN FRANCISCO ↑



MULTIGRAIN SOURDOUGH BREAD ↑



BAGUETTE ↑



BAGUETTE ↑



PULLMAN LOAVES ↑



FRENCH SOURDOUGH BREAD ↑



↑ **VIENNESE BREAD** ↑



PITA BREAD ↑



-TURKISH PIDE BREAD ↑



FOCACCIA



CROCODILE & TURTLE SHAPE



STOLLEN



CINNAMON BABKA TWIST LOAF



PAIN AU LAIT





BRIOCHE



BRAIDED CHALLAH



CHOCOLATES CROISSANTS



COLOUR CROISSANTS



SUMMARY

Chef thank you for everything you taught me, and for giving me the necessary tools and information, in order to learn and improve this art. It has not always been easy, and we have certainly had difficult moments, because distraction is not allowed, but I know that with your help I have grown professionally.

I hope to give you great satisfaction in the future.