

Baking Arts Fundamentals for Food Technologists

Location: Brightwater (<http://www.brightwater.org/>)

801 SE 8th St; Bentonville, Arkansas

March 18-22, 2019



Day 1 – 7:30 am to 4:00 pm Baking, Quick Breads, Yeast Breads

7:30 am COFFEE/GREETINGS Class begins at 8:00 am

Welcome and kitchen tour

Prepare yeast doughs - French bread, Rolls and Buns, start beignets for afternoon

Demo - cut steaks and prime rib roast from primal rib roll

GROUP PHOTO

Morning Lecture Chapters 29, 30, 31, & 34 - Baking, Quick Breads, Yeast Breads
Production Review

PRODUCTION - Quick Breads –muffins, scones and chicken biscuits, Green salad (chef choice),
cauliflower/potato gratin, prime rib w/ popovers, and tuna salad, Lemon Bundt Cake

Lunch at 1:00 pm

Crème Brûlée for Tuesday, pastry cream for Wednesday, prepare and fry beignets, cure duck legs for
duck confit. ,

Clean-up & Adjourn

Day 2 – 7:30 am to 4:00 pm Cakes & Frostings, / Custards

Prep pizza dough, **Demo – Corned Beef**

Morning Lecture - Chapters 33 and 34 – Cakes & Frostings / Custards – Production Review

PRODUCTION – *Cakes* - Génoise, carrot cake, German chocolate or chocolate cake. *Frostings* – French
buttercream, cream cheese, pecan coconut or chocolate ganache. Each person prepares one
pizza

Lunch at 1:00 pm

Prepare cookie recipes – million dollar cookies, lemon curd squares, apricot pastries, gingersnaps

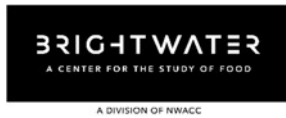
CLEAN-UP & ADJOURN

Day 3 – 7:30 am to 4:00 pm Pies, Pastries and Cookies, Gluten Free Baking

Start breads; Rye, Cuban and GF Pain de Mie

Morning Lecture – Chapters 32 Pies, Pastries and Cookies – Gluten Free Baking – Production Review

PRODUCTION GF Pain de Mie bread, fresh fruit/berry tart plus pastry cream for Éclairs for
Thursday Reuben w/ rye bread, Cubano w/ Cuban bread, Grilled cheese on GF Pain
de Mie Bread, Colcannon and Thyme Leaf Soup & Southern Soaked Salad



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Lunch at 1:00 pm

Phyllo Dough & bases for canapés. Develop toppings for canapés and concepts for small dishes or hors d'oeuvres for Thursday, Graham Crackers & Marshmallows for Thursday

CLEAN-UP & ADJOURN

Day 4– 7:30 am to 4:00 pm Hors d ‘Oeuvre and Canapés

Morning Lecture - Chapter 28 Hors d ‘Oeuvre and Canapés, Production Review

PRODUCTION Shrimp Boulettes, and Chocolate Éclairs, Prepare platters with canapés or hors d'oeuvres or tapas, Two salads – San Franciscan chopped salad and Waldorf salad-

Lunch at 1:00 pm

Fruit Jellies, Chocolate Mousse for Friday, make S'mores

CLEAN-UP & ADJOURN

Day 5 – 7:30 am to 2:00 pm Chocolate and Candy

Morning Lecture – Chapter 29 Chocolate – Production Review

Peanut Brittle, English Toffee, Chocolate Truffles, Tres Leches Cake, Chicken & Dumplings

Lunch at 12:00 pm

CLEAN-UP

COURSE EVALUATIONS, CERTIFICATES & CONCLUDE