



Single Day Continuing Education
Baking Arts Fundamentals for Food Technologists

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

801 SE 8th St; Bentonville, Arkansas

March 18-21, 2019



**THE UNIVERSITY OF ARKANSAS CENTER OF EXCELLENCE FOR POULTRY SCIENCE
AND BRIGHTWATER CENTER FOR THE STUDY OF FOOD**

Are pleased to announce the opportunity to register for Single Day Continuing Education for either certification or re-certification. This is something that we wish to offer to see if there is a demand locally in Northwest Arkansas because of the strong regional presence here. We are starting with the Baking Arts, but we will continue with all three workshops if there is a demand.

Registration for single days will open up 3 months before the workshop is scheduled and go to the week before as space permits. Our primary objective is to fill the class for the full week, but with the larger facilities at Brightwater, we may always have a few spots available to make use of.

You will be able to register for Monday – Thursday only and \$300 per day for 8.5 hours of Continuing Education credit per day.

For more information, call John Marcy at 479 575-2211 or email jmarcy@uark.edu
<https://wordpressua.uark.edu/culinary/>

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

Welcome and kitchen tour

Prepare yeast doughs - French bread, yeast rolls, 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, Yorkshire Pudding (popovers) and country biscuits, green salad, cauliflower/potato gratin, prime rib, and tuna salad, Lemon Bliss 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



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

Prep pizza dough, **Demo – Corned Beef.** Cook completed brisket for Wednesday

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

Prepare sponge for Rye, Cuban and Ciabatta breads for Wednesday. Marinate pork shoulder.

CLEAN-UP & ADJOURN

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

Start breads; Rye, Cuban, Ciabatta and GF Pain de Mie. Cook pork shoulder for Cuban sandwiches.

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, Ciabatta Mushroom and Vegetable Crostini Reuben w/ rye bread, Cubano w/ Cuban bread, Grilled cheese on GF Pain de Mie Bread, Colcannon and Thyme Leaf Soup & Southern Soaked Salad

Lunch at 1:00 pm

Phyllo Dough & GF cheesy crackers 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

Thursday– 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