



INTRODUCTION TO BAKING AND PASTRIES

\$20 REGISTRATION FEE

Space is Limited. Register Today at 916-928-5220!

This is a 6-week introduction to pastry techniques for use in a commercial kitchen or home setting. Students prepare a variety of dough, batters, fillings and glazes with an emphasis on formulas. Topics include the preparation of basic cakes and icings, dough, preparations of pastry cream, finishing techniques and more.

CLASS SCHEDULE

Monday & Tuesday evenings, from 5:00-8:00 p.m.

Week 1: Daily Menus & Activities, **Week 2:** Cookies, **Week 3:** Pies, **Week 4:** Pot Luck,
Week 5: Cakes & Frostings/Decorating, **Week 6:** Breads.

See the back side of the flyer for a more detailed class schedule.

Class will be held at the Discovery Culinary Café.

Address: 3401 Fong Ranch rd., Sac., Ca., 95834

Please call to register: (916)928-5220

**Childcare is provided at no cost to the student
(must be 3-14 years old and potty-trained.)**

Week 1	Daily menus and activities	
10/22	Intro to Baking and Pastries/ Restaurant Tour	Country Biscuits
10/23	Muffins / Breads	Sour cream muffins Blueberry muffins Jalapeño bacon muffins Banana bread
Week 2	Cookies	
10/29-10/30	Cut out cookies Rolled cookies Piped cookies Drop cookies Decorating cookies	Sugar cookies Cinnamon roll cookies Chocolate chip Peanut butter Oatmeal Raisin
Week 3	Pies	
11/5-11/6	Flaky crust Sweet tart dough Lattice crusts Quiche dough	Apple pie Fresh berry tart Pumpkin pie Quiche Lorraine
Week 4		
11/12	Veterans Day-No class	
11/13	Pot Luck	Sign up for the dish you wish to bring. More information to come.
11/19-11/20	Thanksgiving Break- No Class	
Week 5	Cakes and Frostings/ Decorating	
11/26-11/27	Pound cake Sacher Torte NY Cheese cake	Lemon simple syrup Chocolate Glaze or Silky Ganache Cherry glaze topping
Week 6	Breads	
12/3-12/4	Enriched Breads Flat breads Boiled breads	Jalapeño cheddar rolls Cinnamon rolls Focaccia Naan Bagels