

## Chapter 8 – Baking

Bread and cookies should be baked everyday so we can serve freshly baked bread and cookies to our customers.

### Bread



A Footlong must be 12 inches long. All bread varieties should be available at all times. Do **not** serve a customer a bread that you would not want to eat yourself, or if dry, misshaped or too small. The shelf life of bread is 8 hours.

### Baking Process

Each stage of the bread baking process plays an important role in the final product

1



**Preheating** - Switch on your proofer and preheat to Temperature 38 - 41°C (100 - 105°F) Humidity 85% (3-5 on the dial. Switch on the oven and preheat to 182°C (360°F) for a minimum of 30 minutes, and verify that the temperature has been reached either by the digital display or the indicator light.

2



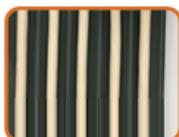
**Panning** - **From the freezer, pan directly** in to the bread forms adding 5 sticks per tray. Placing the bread sticks in the centre of the tray. You can only add 6 trays at a time due to oven restrictions.

3



**First Proof**- add 6 trays of bread directly from the freezer into the proofer and proof for **20 minutes** (internal temp 1°C to 5°C or 34-41°F) Cancel the timer.

4



**Spraying** - Remove the bread from the proofer and spray with water (Remember the water bottle must be emptied, cleaned and refilled with fresh water daily) Make sure seam side is down.

5



**Seasoning** - Pick up one stick at a time and roll in the seasoning 2/3 of the way around. There should be no seasoning on the side of the stick with the seam. **Do not stretch** the bread sticks to fit the form. Make sure that the bread sticks have been straightened.

6



**Scoring**- Make 4 diagonal score marks evenly spaced along the length of each bread stick (1.5-inch/4cm long) using the bread scoring tool. Only use the approved scoring tool.

7



**Second Proof** - Place the trays of bread sticks back into the proofer and continue to proof to template approximately for **60 minutes** (extra minutes can be added as required).

8



**Cheese** - If making cheese bread, sprinkle 14g of shredded cheese evenly across the top of each bread (if required).

9



**Baking** - move the bread into the preheated oven and bake at 182°C (360°F) until golden brown in colour (12-15 minutes) using the Bread Baking Specification Template.

10



**Cooling** - remove from the oven and cool in the open air rack for 30 minutes.

11



**Storing**- bread can either be removed from forms or left in forms when using a backline enclosed cabinet however must be removed when stored in the Fresh Forward inline bread display.

## Baking Cookies

Cookies should be baked fresh each day. To bake cookies, you must follow these steps:

1. Preheat oven to 325 F (162.8°C) for 30 minutes
2. Place the frozen cookie dough nuggets onto the Silpat baking liner (baking mat)
3. Place 12 cookies in a 3x4 configuration on the mat. Allow at least one inch between each portion and the side wall
4. Bake up to 6 trays for approximately 11 - 14 minutes or until they are a light golden brown colour
5. Let the cookies cool for at least 20 minutes prior to removing them from the tray
6. The cookies will carry on baking for at least two minutes after they are removed from the oven.

Properly baked cookies should be golden brown around the edges and slightly lighter brown in the centre. They should range from 8.25cm to 9.53cm in diameter. They should be slightly crispy around the edges and soft in the centre



Tip 1 – If cookies appears to be over-baked, slide them off the hot tray immediately, this will stop the baking process.

Tip 2 - If you are baking the double chocolate cookies (dark in colour) stick on a light-coloured cookie so you can judge when the cookie is baked.

### Pre-packed Cookies



1	2	3	4
Bake cookies as usual and allow to cool completely. Do not package cookies until they have cooled completely. Allow adequate time for baking, cooling and packaging.	Stack 3 cookies of the same variety and place in 3-pack bag with the tops of the cookies facing front, visible through the clear section of the bag.	Fold top of bag along the dotted line, toward the back side of the bag.	Label each bag and place on the back part of the label.

### Best practices:

- The cookie basket should be fully stocked with freshly baked cookies at all times, however, the basket may contain fewer packages when you are waiting to refill or when you are winding down at the end of the day
- Do not place cookies into the cookie bags until they have fully cooled.
- When filling the bags staff also need to ensure there is no oil residue transferred to the plastic bags.
- Ensure that the bags are folded correctly- this sounds simple but we are finding that some people are getting this wrong.
- Ensure the bag sticker is dated, stock is rotated and out-of-date cookies are discarded.
- Any remaining pre-packaged cookies from the previous day must be discarded by 11am on the following day.



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