2018 NRAEF SUMMER INSTITUTES

SPOTLIGHT SERIES: ADVANCED BAKING

Day 1  Registration and Welcome Reception

Day 2  Bread Production Chemistry and Processes. Manipulating Crust and Crumb.


Day 4  Pastry Basics. Pate a Choux, Pate Brisee and Pate Sucree. Tarts and Quiche in the Classroom.
