
ADVANCED PASTRY TECHNIQUES: RASPBERRY PANNA COTTA WITH MELISSA FRITZ OF THE CULINARY INSTITUTE OF AMERICA

CURRICULUM GUIDE

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LESSON EIGHT: ADVANCED PASTRY TECHNIQUES: RASPBERRY PANNA COTTA WITH MELISSA FRITZ OF CIA

Join Certified Master Baker Melissa Fritz and learn how to create show-stopping desserts. Chef Fritz will demonstrate hibiscus and ginger infused goat's milk panna cotta with five textures of raspberry.

LEARNING OBJECTIVES

After completing this lesson, the student will be able to:

1. List the benefits of using frozen red raspberries in bakery and pastry items.
2. Describe the various formats of Washington red raspberries.
3. Practice techniques to incorporate Washington red raspberries in select bakery and pastry items.
4. Create formulas that fit perfectly in any baking and pastry curricula.



AGENDA

TOPIC	TIME
Baking with Melissa Fritz	1 hour
<i>Total Continuing Education Hours</i>	<i>1.5 hour</i>

ABOUT THE INSTRUCTOR

MELISSA FRITZ

Chef Melissa Fritz is a Certified Master Baker that teaches a wide range of baking and pastry courses at the Culinary Institute of America San Antonio.

Education: MPS, CIA, Hyde Park, NY. BS, Johnson & Wales University, Charleston, SC. AS, Johnson & Wales University, Providence, RI

Professional Experience: Instructor, The Art Institute of Houston, Houston, TX. Pastry Chef, The Inn at Dos Brisas, Chappell Hill, TX. Pastry Chef and Wedding Cake Designer, Baked, Charleston, SC. Adjunct Instructor, Culinary Institute of Charleston at Trident Technical College, Charleston. Owner/Pastry Chef, Red Velvet's Cakes & Confections, Charleston. Pastry Chef, The Kiawah Island Club, Kiawah Island, SC. Assistant Pastry Chef, The Four Seasons Hotel, Philadelphia, PA. Corporate Pastry Chef, The Cliffs Golf & Country Club, Landrum, SC. Acting Pastry Chef/Sous Pastry Chef, Smith & Wollensky, Washington, DC. Pastry Cook, Michele Richard's Citronelle, Washington, DC; Peninsula Grill at the Planters Inn, Charleston; The Woodlands Inn, Summerville, SC.

Awards: First place, Careers Through Culinary Arts Program (C-CAP) competition.

RESOURCES

The resources below will help you as you continue to work with Washington red raspberries.



Washington Red Raspberry Videos

Learn more about how Washington red raspberries go from farm to freezer with an in-depth look at how they are grown, harvested and processed in this video series.



Bakin' N Shakin

Check a recap, videos, recipes and more from our workshop, led by top bakers in New Orleans and Zak Miller of the New Orleans Culinary and Hospitality Institute (NOCHI), for a walk through of various baking techniques using frozen Washington red raspberry formats.



Washington Red Raspberry Buyer's Guide

Consistent quality, year-round availability, versatility, and popular appeal are among the top reasons menu and product development teams turn to frozen red raspberry formats for inspiration.



Washington Red Raspberries Condiment Guide

Inspire the imagination and amaze the senses with frozen raspberries! Razz up your condiments by embracing the potential that frozen red raspberries offer.



Washington Red Raspberry Flavor Guide

Chef Sharon Hage shares her perspective on how to use frozen red raspberries as a tool to jump-start creative thinking in the kitchen, bakeshop and bar.



For more resources, visit REDRAZZ.ORG/PROFESSIONAL