
BREAD BAKING TECHNIQUES WITH COLETTE CHRISTIAN OF AUGUSTE ESCOFFIER SCHOOL OF CULINARY ARTS

CURRICULUM GUIDE

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LESSON NINE: BREAD BAKING TECHNIQUES WITH COLETTE CHRISTIAN OF AUGUSTE ESCOFFIER SCHOOL OF CULINARY ARTS

Learn to bake with the best! Join Certified Master Baker Colette Christian for a demonstration on how to create delicious chocolate-raspberry bread. Rich chocolate flavor and distinct hints of raspberry make this bread a great addition to any menu. Chef Christian will focus on mixing techniques for yeast-leavened doughs, recipe formulation and ingredient function.

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
Bread Baking Techniques with Colette Christian	1 hour
<i>Total Continuing Education Hours</i>	<i>1 hour</i>

ABOUT THE INSTRUCTOR

COLETTE CHRISTIAN, CMB

A native of Chicago, Colette Christian, CMB, began working in restaurants at fourteen years old. A bread baking class in high school inspired a lifelong love of baking. Chef Christian earned her degree at the New England Culinary Institute in Montpelier Vermont and a BFA from the School of the Art Institute of Chicago. For many years, Christian worked in upscale restaurants and luxury hotels, running a bed and breakfast for two years in Ashfield, MA. She also ran a successful wedding cake business.

Currently, Chef Christian is working as a chef instructor for Auguste Escoffier School of Culinary Arts, teaching baking and pastry. She has previous experience teaching at Le Cordon Bleu College of Culinary Arts in Pasadena, CA, as well as the Art Institute of Hollywood. She also has taught classes on Craftsy. In 2017, Chef Christian earned her Certified Master Baker (CMB) credential through the Retail Bakers of America.

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](https://redrazz.org/professional)