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# BREAD BAKING TECHNIQUES WITH WILLIAM MCCARRICK OF THE CULINARY INSTITUTE OF AMERICA

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## CURRICULUM GUIDE

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## LESSON TEN: BREAD BAKING TECHNIQUES WITH BILL MCCARRICK OF THE CULINARY INSTITUTE OF AMERICA

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Certified Master Baker Chef Bill McCarrick presents “Pain Framboise,” a rye baguette with raspberry, bacon and Monterey jack cheese.

### LEARNING OBJECTIVES

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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

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TOPIC	TIME
Bread Baking Techniques with Bill McCarrick	1 hour
<i>Total Continuing Education Hours</i>	<i>1 hour</i>

## ABOUT THE INSTRUCTOR

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### **BILL MCCARRICK, CMB, CHE**

Chef William McCarrick, CMB, CHE is an associate professor in baking and pastry arts at The Culinary Institute of America. He currently teaches Hearth, breads, & Rolls, and Specialty Breads. “Bill”, is a graduate of the Academy of Culinary Arts in New Jersey. He headed to Europe after school to be trained by the masters in chocolate making, confectionery, bakery, and patisserie. Then, he moved to Asia where he gained tremendous experience as an Executive Pastry Chef with Ritz-Carlton, Shangri-La, and Grand Hyatt hotels before returning to London to join world-renowned department store Harrods. Chef McCarrick oversaw all chocolate, bakery, and pastry production for Harrods. He also won numerous awards in Malaysia, Indonesia, Singapore, USA, UAE, Turkey, and the UK, from the Best Drinking Chocolate to the Kempinski Hotels worldwide Dessert of the Year.

## RESOURCES

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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/PROFESSIONALS](https://REDRAZZ.ORG/PROFESSIONALS)