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# ADVANCED PASTRY TECHNIQUES WITH HEATHER MOORE OF SCHOOLCRAFT COLLEGE OF CULINARY ARTS

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## CURRICULUM GUIDE

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# LESSON ELEVEN: ADVANCED PASTRY TECHNIQUES WITH HEATHER MOORE OF SCHOOLCRAFT COLLEGE OF CULINARY ARTS

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Certified Master Baker, Chef Heather Moore presents flourless chocolate-raspberry cake with Gianduja crisps, raspberry jam, lemon curd, Chambord cream and high gloss chocolate glaze.

## 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
Advanced Baking Techniques with Heather Moore	1 hour
<i>Total Continuing Education Hours</i>	<i>1 hour</i>

## ABOUT THE INSTRUCTOR

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### HEATHER MOORE, CMB

Chef Heather Moore is a Certified Master Baker with the RBA and a chef instructor at Schoolcraft College of Culinary Arts. Chef Moore has been with Schoolcraft since 2009. She has served as a professional cake decorator, pastry chef and sous chef at several restaurants and bakeries in the state of Michigan, including Edward's Cafe & Caterer, Travis Pointe Country Club, Rustique Bakery, Walnut Creek Country Club and The Farm Restaurant of Port Austin.

## 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)