Recipes for Success in School Baking

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Affiliation or Financial Disclosure

• Leigh Ann Bozung
  • Nothing to Disclose
Understanding How Scratch Baking Can Make Your Program Successful

• Appealing
• Bribery
• Catering to taste
• Pay for Itself
• Quality of Product
• Meeting USDA Requirements
Recipe Development So You Can Successfully Start Baking and Meet USDA Standards

• Looking at Salt
• Fat Replacements
Proven Successful Recipes To Use On Your Menu

- Banana Chocolate Chip Coffee Cake
- Dinner Roll
- Biscuit
- Cookie
- Cinnamon Bread
- Croissant
- Garlic Focaccia
- Doughnut Cake
Banana Chocolate Chip Coffee Cake
Dinner Roll
Biscuit
Cookies
Cinnamon Bread
Croissant
Garlic Focaccia
Doughnut Cake
Equipment You Will Need to Start With and Grow Into

• Mixer
• Oven
• Pans
• Hand Tools
• Scale
• Cutter
• Dough Press
• Proofer
• Depositer
Efficiency

• Planning Production
• Scaling Product
• Versatility of a Product
Marketing

• Branding your Product
• Word of Mouth
• Educating your Staff
Contact Info

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