

BAKING: THE BACKGROUND

CULINARY MANAGEMENT

BAKING:HISTORICAL BACKGROUND

The history of Baking

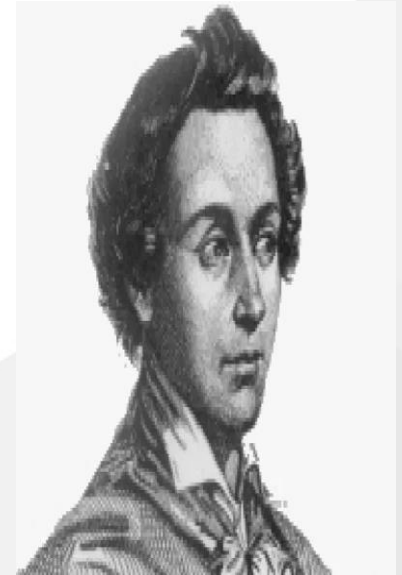
- The world's oldest oven, around 6500 years old, was discovered in Croatia in 2014. Bread baking began in Ancient Greece in around 600 BC
- Egyptians were pioneers in baking and the traces of their baking are as old as 2600 B.C.
- In the Middle Ages, around 1650 CE, bakers and bread makers start buying sifted flour from mills.
- Because at that time, bread was the most important food of the time, many laws were passed during this period to regulate production factors



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CLASSIC BAKING

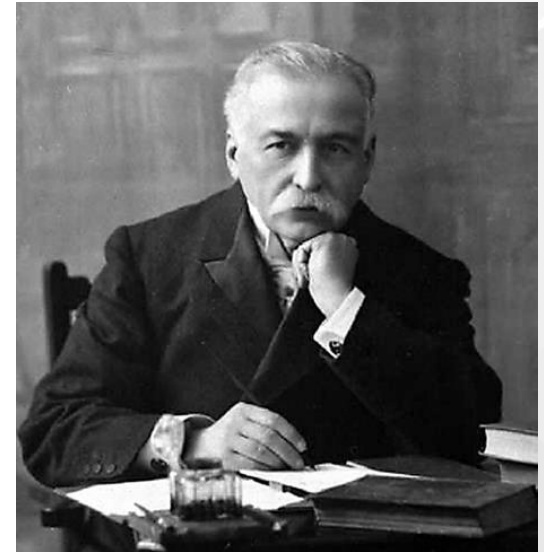
- The most famous chef of the early 19th Century was Marie-Antoine Carême, who lived from 1784 to 1833.
- His spectacular constructions of sugar and pastry earned him great fame, and he elevated the professions of cook and pastry chef to respected positions.
- Carême's book, *Le Pâtissier Royal*, was one of the first systematic explanations of the pastry chef's art.



MODERN BAKING STYLES

Georges-August Escoffier (1847–1935)

- The greatest chef of his time, is still revered by chefs and gourmets as the father of twentieth-century cookery
- His main contributions were:
 - (1) the simplification of the classical menu
 - (2) the systematizing of cooking methods
 - (3) the reorganization of the kitchen.
- Although Escoffier didn't work as a bread baker, he applied the same systems to the production of desserts that he did to savory food.



TOP BAKING & PASTRY CAREER PATHS



CHOOSE YOUR PATH TO SUCCESS

There are so many diverse and amazing paths you can choose—paths that will take you places you’ve never even imagined. On the following pages are a number of outstanding baking and pastry career tracks



BAKERS

Bakers must be able to scale/measure ingredients accurately, mix them properly, and bake them correctly. This is not just a simple matter of following a formula. Sometimes, the air may be more humid, or the flour may be a little harder or drier than it was for the last batch. Only bakers who are skilled enough to see or feel the difference in a dough and make the correct adjustments can ensure consistency. They must also have a keen sense of art and design throughout the creative process.



PASTRY CHEF

There's a need for skilled pastry chefs in virtually all corners of the food world, whether it be in restaurants, a corporate environment, or neighborhood pastry shops. The work that is required of pastry chefs is even more exacting than that done in bakeshops. Their creations demand a certain sense of form, line, and balance. Working with chocolate and sugar; knowing how to correctly measure, mix, and blend; and understanding certain scientific principles related to the craft are among the special skills that pastry chefs must have. Pastry chefs must also possess a keen sense of art and design during the creative process.



CHOCOLATIER

A chocolatier is a professional who creates confections out of chocolate. Becoming a successful chocolatier involves perfecting the art of working with chocolate to create not only delicious desserts, but also beautifully and skillfully crafted pieces of art. A good background in confections and pastries is needed to master the diverse world of chocolate. The best chocolatiers become highly skilled in techniques such as molding, tempering, and sculpting, and have an in-depth understanding of how to make chocolate from a variety of different origins



CAKE

DESIGNER/DECORATOR

Cake decorating ranges from simple to elaborate, from basic supermarket birthday cakes to breathtaking designs of professional pastry chefs. Even with this variety of end products, the basic skills and knowledge needed for cake decorating are generally the same. Cake designers work with a wide range of cakes, fillings, and icings, and must understand the characteristics of each and how they all work together. They need basic baking techniques to assemble the cake itself, then the artistry and creativity to craft it into a beautiful finished piece. Piping and sculpting are among the essential skills of the successful cake designer.



RESEARCH AND DEVELOPMENT (R&D) CHEF



Everyone who produces a piece of equipment that is used in a bakeshop or kitchen, or a bottled sauce, spice, herb, or mustard, would like their potential customer to get the most out of their product. This is important in order to build consumer confidence, increase repeat business, and keep their company at the top of the heap. Who better than a chef or pastry chef to help devise recipes, uses, videotapes, booklets, pamphlets, and cookbooks that promote the product?

Areas for R&D chefs include product development, equipment design and development, test kitchens and bakeshops, menu development, and corporate research and development.



FOOD STYLIST



The preparation and unique arrangement of food being photographed is often the work of a food stylist. When you look at a magazine article and are struck by the way the food is presented on a plate or the way it is garnished, you are usually reacting to the work of the food stylist. It is up to the stylist to make sure that the fondant is perfect and that the fruit sauce is carefully “painted” onto the plate to achieve the greatest visual impact. A comprehensive knowledge of food—how to select the best product and apply the right technique—helps the stylist make any dish look spectacular.