## Honeybear Bakery

## Cal Dining Operations Project

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NST135
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## Introduction

- Menu
- Purchasing
- Production
- Service
- Suggestions

image credit: facebook.com/caldining


## Menu

- Vegan Shortbread Cookie!
- Widely accepted by students
- Recipe adjustment: Cut out salt
- FoodPro
- Calculate ingredient needs
- Allergens listed


## Recipes

Recipe
17, HONEY BEAR BAKERY
Recipe: 172079 , COOKIE SHORTBREAD VGN HB


MARGARINE SMART BALLANCE BULK 6/5\#\# | MARGARINE SMART BALANC |
| :--- |
| FLOUR, ALL PURPOSE 50\# |

SUGAR GRANULATED CANE
$\frac{\text { Method of Preparation }}{1 \text { SIIT FLOUR SET ASIDE }}$
2. PREHEAT CONVECTION OVEN TO 350 F.
3. CREAM THE MARGARINE WITH THE SUGAR UNTLL they are Combined
4. WITH MIXER RUNNING, DRIBBLE IN THE VANILLA EXTRACT; MII WELL

CONTINUE MIXING ON LOW SPEED AND GRADLAI
MIX JUST UNTIL BLENDED. DO NOT OVER MIX!
5. TURN THE DOUGH OUT ON TO ALIGHTLY FLOURED CUTTING BOARI

ROLL INTO A LOG, ABOUT 2 INCHES IN DIAMETER. WRAP IN PLASTIC WRAP
and refrigerate or freeze until firm.
CUT The log into $1 / 4$ INCH rounds and place on parchment Lined sheet pan.
bake about 10 minutes or untu hagtly browned around the edges.
9. COOL BEFORE REMOVING FROM PAN.
10. You MAY USE COLORED SUGAR SPRINKLES OR MUSCOVADO SUGAR FOR

GARNISH.
RECIPE SOURCE: CHUCK DAVIIS.
$8 / 06$ NUTRTIONAL CHECKED AND OKAY
rev January 31, 2008 Removed the salt per chef robert reich.
lean path food code: hb pastry

| Sunday, March 1, 210 | 10:50 am |  | Page: 1 |
| :---: | :---: | :---: | :---: |
|  | Recipe |  |  |
|  |  | bear bakery |  |
| Recipe: 172120, COOKIE SHORTBREAD CHOC VGN HB |  |  |  |
| PORTION SIZE USED |  |  |  |
| portion count used |  |  |  |
| Yield amount | 800 EACH |  |  |
| REVISED: | 0209/15, fring |  |  |
| Inpredient Name |  | A.P. Amount Reauired |  |
|  |  |  | $1^{16 \mathrm{LB}}$ |
| FLOUR, ALL PURPOSE 50\% |  |  | $13 \mathrm{LB}, 9 \mathrm{oz}$ |
| COCOA POWDER UNSWTED |  |  | $2 \mathrm{LB}, 6 \mathrm{OZ}$ |
| SUGAR GRANULATED CANE |  |  | 10 LB |
| EXTRACTVANILA PURE QT |  |  | $1 / 3 \mathrm{CUP}, 2 \mathrm{TBL}, 1 \mathrm{TSP}$ |
| EXTRACT VANILLA PURE QTCHIPS CHOCOLATE (SEMI SWEET) |  |  |  |

CHOCOLATE (SEMI SWEE
Method of Preparation
SET ASIDE
ADD VANILLA EXTRACT; MIX wELL
contnue mixino on Low spee
MIXUS
7. SCRAPE BOWL AND ADD ChiPS UNTL NCORPORATEL

BAKE ABOUT 12 MINUTES AND -
RECIPE SOURCE: ROBERTREICH OCT 20

LEAN PATH FOCD CODE: HB PASTRY


## Purchasing



- Ordering: Chef Bob Reich
image: birite.com
- Receiving: Chef Bob Reich
- Purveyors: UNFI, Bi Rite
- Perpetual Inventory
- FoodPro

image: unfi.com


## Production

- Mix ingredients in Hobart Mixer
- Plain version:

Mixed vegan butter, sugar, flour, vanilla

- Chocolate version:

Added cocoa powder, Chocolate chips


## Production-Continued

- Ran dough through Formatic "cookie machine"
- Cookie pop out in pairs
- Scraps as by-product
- time-consuming
- generate waste


## Production-Continued

- Placed cookies in 9 columns, 13 rows. 3 layers for each sheet pan
- Saran-Wrapped
- Labeled with name and Date
- Stored in freezer


## Service

- Bake when needed
- Placed in glass cases with tongs for selfservice
- No control of portion size



## Suggestions

- Brownie cutter instead of Formatic?

Energy/time/space saving?

- Signs promoting portion control and waste reduction


## Conclusion

- Vegan shortbread cookie loved by students
- Ordering from UNFI, BiRite, and Chef receives
- Production: mix ingredient, shape dough, store
- Serve: bake, self-serve
- Suggestions towards sustainability


## Works Cited

- "Formatic Instruction Manual" Foodmachines. Deighton Manufacturer Limited, n.d. PDF file.
- Reich, Bob. Personal interview. 29 Mar. 2015.

