Honeybear Bakery

Cal Dining Operations Project

Nicole Petersen, Ruobin Wei Professor Rasmussen NST135 2 April 2015



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

Saturday, February 21, 2015 11:34 am

Recipe 17. HONEY BEAR BAKERY

A.P. Amount Required

Recipe: 172079, COOKIE SHORTBREAD VGN HB

PORTION SIZE USED 1 EACH PORTION COUNT USED 800

66 DOZ 8 EACH YIELD AMOUNT 02/09/15, ffung

Ingredient Name

MARGARINE SMART BALANCE BULK 6/5# FLOUR, ALL PURPOSE 50# SUGAR GRANULATED CANE EXTRACT VANILLA PURE QT

E.P. Amount Required

16 LB 10 LB

1/3 CUP, 2 TBL, 1 TSP

Method of Preparation

- 1. SIFT FLOUR; SET ASIDE
- 2. PREHEAT CONVECTION OVEN TO 350 F.
- 3. CREAM THE MARGARINE WITH THE SUGAR UNTIL THEY ARE COMBINED.
- 4. WITH MIXER RUNNING, DRIBBLE IN THE VANILLA EXTRACT; MIX WELL. CONTINUE MIXING ON LOW SPEED AND GRADUALLY ADD THE FLOUR. MIX JUST UNTIL BLENDED. DO NOT OVER MIX!
- 5. TURN THE DOUGH OUT ON TO A LIGHTLY FLOURED CUTTING BOARD.
- 6. ROLL INTO A LOG, ABOUT 2 INCHES IN DIAMETER. WRAP IN PLASTIC WRAP AND REFRIGERATE OR FREEZE UNTIL FIRM.
- 7. CUT THE LOG INTO 1/4 INCH ROUNDS AND PLACE ON PARCHMENT LINED SHEET PAN.
- 8. BAKE ABOUT 10 MINUTES OR UNTIL LIGHTLY 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 DAVIES.

8/06 NUTRTIONAL CHECKED AND OKAY SG

REV JANUARY 31, 2008 REMOVED THE SALT PER CHEF ROBERT REICH.

LEAN PATH FOOD CODE: HB PASTRY

Sunday, March 1, 2015

Page: 1

Recipe 17, HONEY BEAR BAKERY

Recipe: 172120, COOKIE SHORTBREAD CHOC VGN HB

PORTION SIZE USED 1 EACH PORTION COUNT USED 800 YIELD AMOUNT 800 EACH REVISED:

Ingredient Name	A.P. Amount Required	E.P. Amount Required
MARGARINE SMART BALANCE BULK 6/5#		16 LB
FLOUR, ALL PURPOSE 50#		13 LB, 9 OZ
COCOA POWDER UNSWITED		2 LB. 6 OZ
SUGAR GRANULATED CANE		10 LB
EXTRACT VANILLA PURE QT		1/3 CUP, 2 TBL, 1 TSP
CHIPS CHOCOLATE (SEMI SWEET)		4 LB

Method of Preparation

- 1. SIFT FLOUR AND COCOA POWDER TOGETHER; SET ASIDE
- 2. COARSLEY CHOP CHOCOLATE CHIPS AND SET ASIDE
- 3. CREAM THE BUTTERY STICKS AND THE SUGAR UNTIL SMOOTH, SCRAPE BOWL.
- 4. ADD VANILLA EXTRACT; MIX WELL.
- 5. CONTINUE MIXING ON LOW SPEED AND GRADUALLY ADD THE FLOUR/COCOA
- 6. MIX JUST UNTIL BLENDED. DO NOT OVER MIX!
- 7. SCRAPE BOWL AND ADD CHIPS UNTIL INCORPORATED
- 8. BAKE ABOUT 12 MINUTES AND LET COO

RECIPE SOURCE: ROBERT REICH OCT 2008

LEAN PATH FOOD CODE: HB PASTRY

ALLERGENS: Wheat, Sovbeans, Gluten

Purchasing



image: birite.com

- Ordering: Chef Bob Reich
- 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



image: hobartcorp.com

Production-Continued

 Ran dough through Formatic "cookie machine"

Cookie pop out in pairs

Scraps as by-product

- o time-consuming
- generate waste



image:deightonmanufacturing.co.uk

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



image: cooksdream.com

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.