



WHEAT MARKETING CENTER

## Frozen Dough Technology Short Course

### Registration Form

I would like to enroll in the “Frozen Dough Technology Short Course” to be held at the Wheat Marketing Center, 1200 NW Naito Parkway, Suite 230, Portland, Oregon, USA on **April 25 – May 3, 2016.**

Name: last (family)                      first                      middle initial

Name to put on name badge

Email address

Job Title

Company name

Company Mailing Address    City

State/Province                      Zip/Post code                      Country

Company Telephone                      Company Fax

#### Diet restrictions:

Please return this form, with your payment, to:

Wheat Marketing Center  
Attention: Dr. Gary Hou  
1200 N.W. Naito Parkway, Suite 230  
Portland, OR 97209-2831

Space is limited  
to **12** – please  
register early!

**Course Fee –**  
U.S. \$2,000  
per person.

**Payment –**  
Pay by credit card at  
[www.wmcinc.org](http://www.wmcinc.org); click on  
the course announcement.  
Make a check or money  
order, payable in U.S.  
dollars, to "Wheat  
Marketing Center, Inc."  
Cash and wire-transfer are  
also accepted.





## Lodging

A block of rooms has been reserved at:

Residence Inn by Marriott – Portland Downtown RiverPlace,  
2115 SW River Parkway, Portland, OR 97201  
(Contact person: Lynn Harrell, Tel: 971-563-1894; email:  
[lharrell@innventures.com](mailto:lharrell@innventures.com))

At a special rate of \$151 plus taxes per night. This rate includes daily hot continental breakfast and free internet service. Course participants are responsible for their hotel bills.

Hotel reservations must be made by the participants.

Mention the group name “Wheat Marketing Center” to get this special rate.

## Local transportation

Residence Inn by Marriott Portland Downtown RiverPlace will provide daily transportation between the hotel and the Wheat Marketing Center to participants who need it.

Pick up time at the hotel is 7:30 am and the return time from the Wheat Marketing Center is 4:10 pm daily except for the last day (May 3, 2016), which will be at 4:45 pm.



## Daily Schedule

### Frozen Dough Technology Short Course

April 25 – May 3, 2016  
Wheat Marketing Center, Portland, Oregon

Course Director: Dr. Gary Hou, Technical Director and Wheat Foods Specialist

#### Monday, April 25

08:00 am

Course introduction

Lecture-1: Frozen bakery products market overview

Lecture-2: Classification of frozen bakery products

Lecture-3: Functions of ingredients for frozen yeast-raised bakery products

12:00 noon: Lunch at Little T American Baker

1:00 pm

Workshop-1: Hands-on product making with Tim Healea, Master Baker at Little T American Baker: baguettes, croissant, Danish, puff pastry, brioche, and cakes.

4:30 pm Leave for hotel

#### Tuesday, April 26

08:00 am

Lecture-4: Formulating the frozen dough

Lecture-5: The basics of frozen yeast-leavened laminated doughs

12:00 noon: Lunch provided by WMC

1:00 pm

Workshop-2:

1. Preparation of frozen pre-formed Croissant and Danish pastry dough (RTP)

4:10 pm Leave for hotel



### **Wednesday, April 27**

08:00 am

Lecture-6: The basics of frozen laminated dough (puff pastry)

Lecture-7: The basics of frozen fermented lean dough

10:00 am

Workshop-3:

1. Preparation of frozen puff pastry dough
2. Preparation of frozen pre-formed baguette (RTP)
3. Retard frozen croissant and Danish pastry overnight
4. Preparation of frozen un-proofed & ready to bake Danish pastry

12:00 noon: Lunch provided by WMC

4:10 pm Leave for hotel

### **Thursday, April 28**

08:00 am

Lecture-8: The basics of frozen fermented rich dough

Lecture-9: The basics of pre-proofed frozen dough

10:00 am

Workshop-4:

1. Pre-proofed croissants & pain au chocolate(RTB)
2. Proof and bake pre-formed frozen croissant and Danish pastry

12:00 noon: Lunch provided by WMC

1:00 pm

1. Retard RTP frozen puff pastry for overnight (leave half in the freezer & bake directly)
2. Prepare pre-proof baguette & petit pain
3. Retard pre-formed frozen baguette

4:10pm Leave for hotel

### **Friday, April 29**

08:00 am

Lecture-10: The basics of part bake frozen products

Lecture-11: The basics of frozen cakes



10:00 am

Workshop-5:

1. Proof and bake RTP frozen baguette
2. Thaw and bake RTB croissant and pain au chocolate
3. Proof and bake RTP puff pastry
4. Thaw and bake pre-proofed baguettes
5. Prepare frozen cookies

12:00 noon Lunch provided by WMC

4:10 pm Leave for hotel

### **Weekends, April 30 & May 1**

WMC will arrange one day of local sightseeing and shopping activities

### **Monday, May 2**

08:00am

Lecture-12: Types of freezers and freezing techniques

Lecture-13: Equipment and operation methods at sales point

10:00 am

Workshop-6:

1. Preparation of frozen cakes
2. Prepare polish for baguettes
3. Thaw and bake "Freezer to oven" Danish pastry

12:00 noon Lunch provided by WMC

4:10 pm Leave for hotel

### **Tuesday, May 3**

08:00 am

Workshop-7:

1. Prepare par-baked baguettes
2. Bake frozen cookies
3. Bake part baked baguettes
4. Bake other left-over products

12:00 am Lunch provided by WMC

4:00 pm Course evaluation

4:30 pm Certificate presentation

5:30 pm Graduation dinner hosted by WMC