

Guide to Baking Bread at Sam's Club



Brenna Andersen

TECM 2700

Spring 2014

Table of contents

Table of contents.....	iii
Introduction.....	v
Overview of Sam’s Club	v
Overview of Sam’s Club Bakery.....	v
Purpose of this Manual.....	v
How You Will Use This Manual.....	v
Materials Needed.....	vi
Considerations	vi
How to Operate Revent Ovens.....	1
What Each Button Does	3
How to Steam Bread.....	4
Artisan Bread	5
General Information: Artisan Bread	7
Baking Instructions:.....	7
French Baguettes	7
European Ciabatta Rolls	8
Herb and Garlic Focaccia	9
How Many Packages of Artisan Bread to be Baked by Day	10
French Bread.....	11
Proofing time	13
Scoring.....	13
Baking Instructions.....	13
Final Product	13
White Hoagies.....	15
Proofing time	17
Scoring.....	17
Baking Instructions.....	17
Final Product	17
Wheat Hoagies	19
Proofing time	21
Scoring.....	21
Baking Instructions.....	21

Final Product	21
Bolillos	23
Proofing time	25
Scoring	25
Baking Instructions	25
Final Product	25
Yeasty Dinner Rolls	27
Proofing time	29
Scoring	29
Baking Instructions	29
Final Product	29
Wheat Dinner Rolls	31
Proofing time	33
Scoring	33
Baking Instructions	33
Final Product	33
Cocktail Croissants	35
Proofing time	37
Scoring	37
Baking Instructions	37
Final Product	37
Sandwich Croissants	39
Proofing time	41
Scoring	41
Baking Instructions	41
Final Product	41
General Baking Chart	43
Index	45

Introduction

Overview of Sam's Club

Sam's Club is a corporation which sells items in bulk. It is the eighth largest retailer in the United States based on annual net sales. Customers (a.k.a. members) range from small businesses to large families who need to buy a large quantity of food and home supplies. A membership is required to shop at Sam's Club in order to keep our prices low.

Overview of Sam's Club Bakery

The Sam's Club Bakery sells everything from turnovers to dinner rolls. The bakery department averages \$4,500 in sales in one day. During the holidays, that amount can double or even triple.

Purpose of this Manual

The purpose of this manual is to act as a guide for employees while opening the department. It will focus primarily on how to bake bread. Trying to remember the specifications of how to bake and prepare each kind of bread can be overwhelming. This guide will act as a reference for the employee until they are able to memorize the specifications of each bread.

How You Will Use This Manual

When you are a new employee of the bakery, you will use this manual as a reference to be sure you are baking the bread to the correct specifications. It will also act as a guide in case the employee ever forgets the specifications.

Materials Needed

- Scoring Knife



- Oven



Considerations

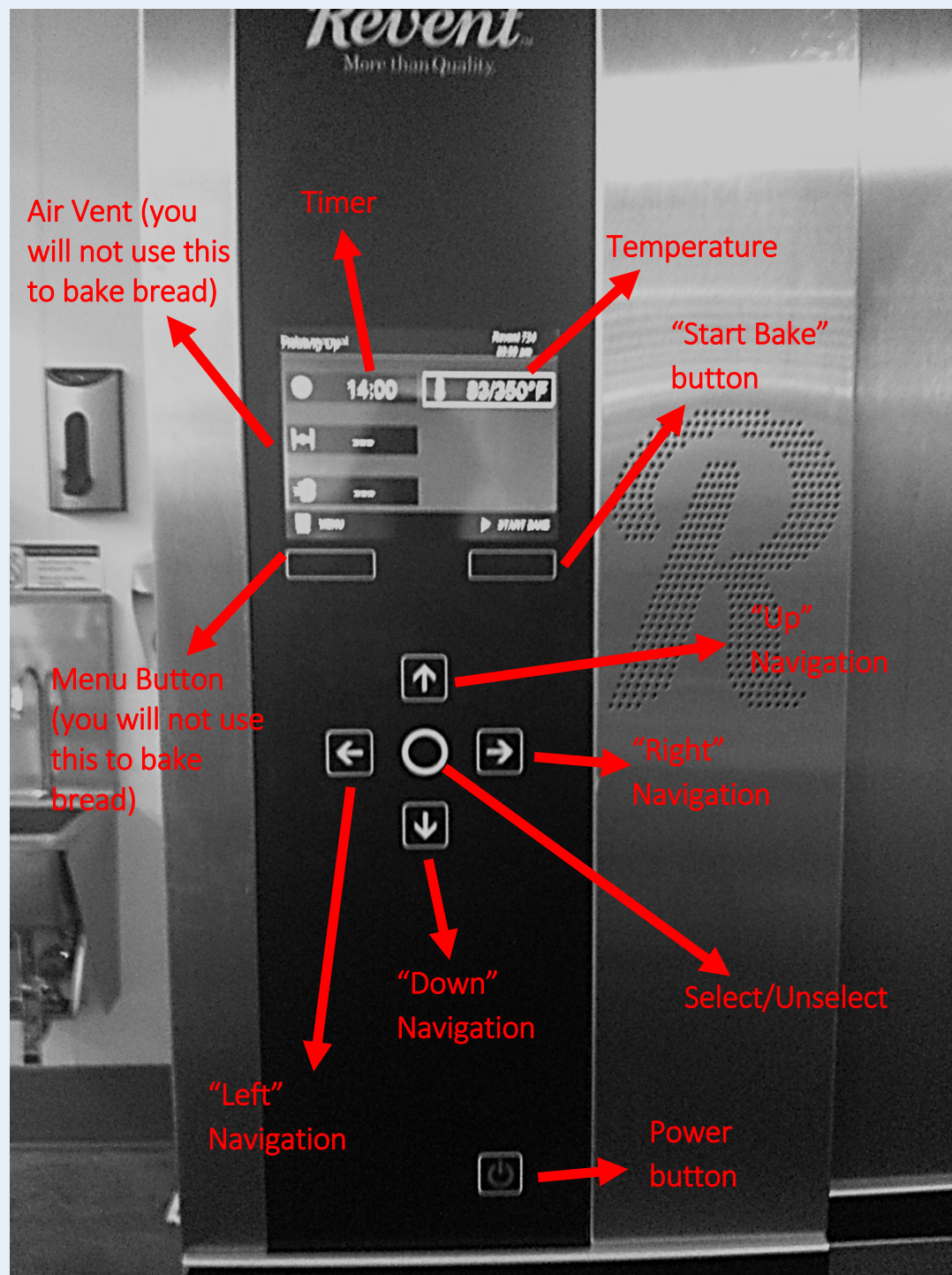
- When you open, the bread will always already be panned up on racks. This is the closer's job. You will not have to worry about panning anything up other than the Artisan Bread.
- The first section, "How to Operate Revent Ovens", will have diagrams and instructions on how to use the Sam's Club ovens.
- The rest of the sections will specifically cover how to bake each kind of bread. It will cover these specifications on each kind of bread:
 - Proofing time
 - Baking time
 - How to score (if necessary)
 - What the final product should look like
- Finally, the last section is a general baking chart. It includes an easy to read chart which includes each bread, their proofing and baking time, and how long they steam for.

How to Operate Revent Ovens



<http://www.alliedbake.com/revent/revent726oven.htm>

What Each Button Does



-In this diagram, the “temperature” option is currently selected.

1. Use the directional buttons to navigate between the temperature, timer, air vent, and steam buttons.

2. To select something, hit the circular button in the middle of the directional buttons.

3. To change whatever you need to change, use the “up” and “down” directional buttons.

4. To unselect, hit the “select” button again.

-ex: changing the temperature from 300° to 350°, select the temperature option with the middle button, use the “up” navigation button to increase the temperature, and hit the “select” button again to unselect the temperature

How to Steam Bread



This is what the oven menu will look like when the steam option is selected

1. Select the “steam” option on the bottom left corner using the directional navigation buttons and the circular “select” button. Selecting the “steam” button automatically turns the steam on to 20 seconds.
2. Hit the “Back” button

Artisan Bread



<http://www.samsclub.com/sams/artisan-fresh-french-baguette-2-pk-case-of-12/prod11370452.ip>

General Information: Artisan Bread

Sam's Club carries three year-round Artisan Breads: **French Baguettes, European Ciabatta Rolls, and Herb and Garlic Focaccia**. Different types of Artisan Breads are added seasonally. See your Team Lead for instructions on how to bake these seasonal breads when they are in stock.

Artisan bread should be done first thing in the morning. It should be panned up straight from the freezer, baked, packaged, and put out on the shelves by **7.a.m. Monday-Saturday and by 10 a.m. Sunday**.

Artisan Bread has a shelf life of one day. Date all bags for the following day.

Baking Instructions:

1. Set oven to 350 degrees.
2. Bake for 15 minutes.

French Baguettes

Two loaves per package.



European Ciabatta Rolls
Eight rolls per package.



Herb and Garlic Focaccia

One focaccia per package.



How Many Packages of Artisan Bread to be Baked by Day
See your Team Lead for amount of seasonal Artisan Bread to be baked.

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
French Baguettes	12	12	12	18	18	24	24
Ciabatta Rolls	8	8	8	8	10	10	10
Herb and Garlic Focaccia	8	8	8	8	8	10	10

French Bread



<http://www.samsclub.com/sams/french-bread/prod2030048.ip>

Proofing time

French bread should spend **12-18 hours in cooler**. Once pulled out of the cooler, the racks should spend **60-90 minutes on the floor at room temperature**. The time the bread was put in the cooler will be written on the plastic cover. Do not begin scoring until the bread has fully risen and has been out of the cooler for the proper amount of time.

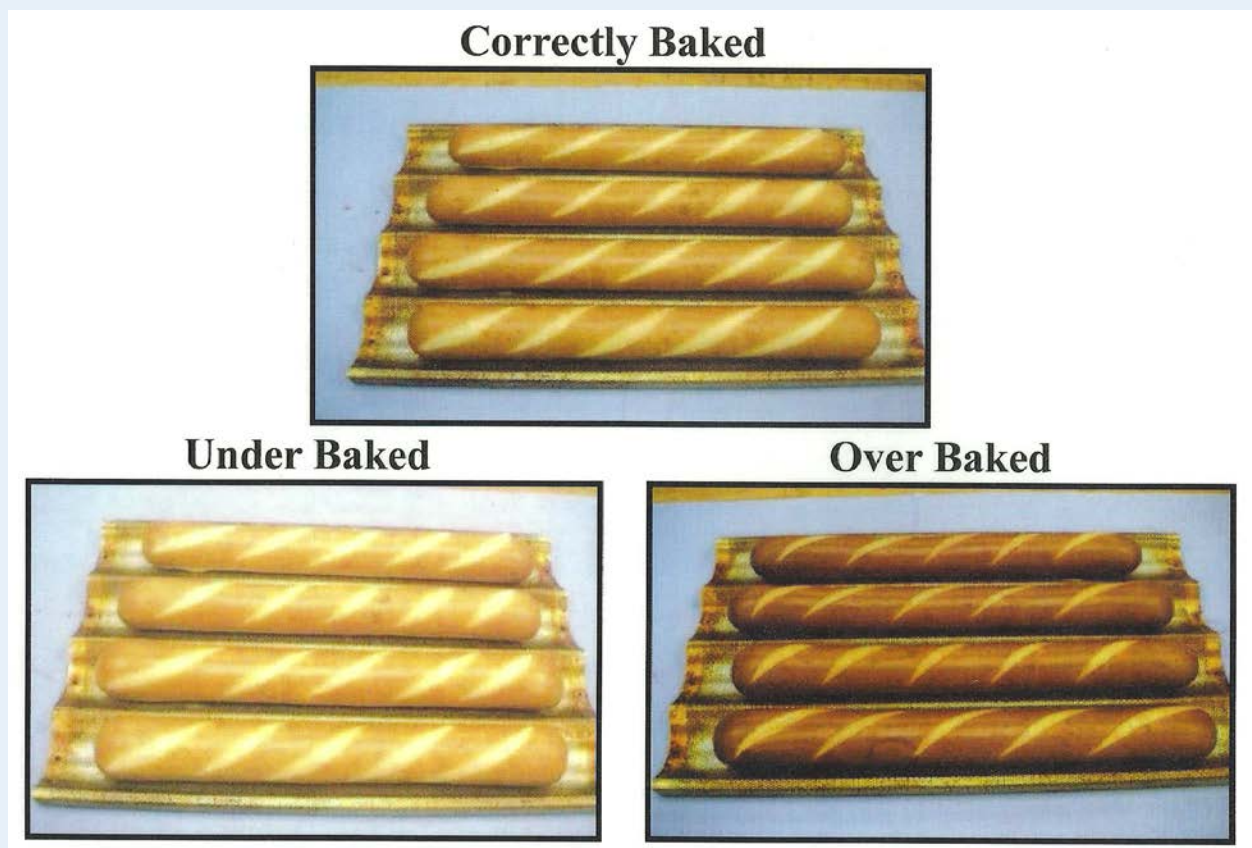
Scoring

Use the scoring knife to cut 5 diagonal scores. See picture below.

Baking Instructions

1. Set oven to 350°.
2. Set steam for 20 seconds.
3. Bake for 22-25 minutes **if there are two racks**.
4. Bake for 20-22 minutes **if there is only one rack**.

Final Product



White Hoagies



<http://www.samsclub.com/sams/artisan-fresh-12-white-hoagie-rolls-6-ct/102219.ip>

Proofing time

White hoagies should spend **12-18 hours in cooler**. Once pulled out of the cooler, the racks should spend **60-90 minutes on the floor at room temperature**. The time the bread was put in the cooler will be written on the plastic cover. Do not begin scoring until the bread has fully risen and has been out of the cooler for the proper amount of time.

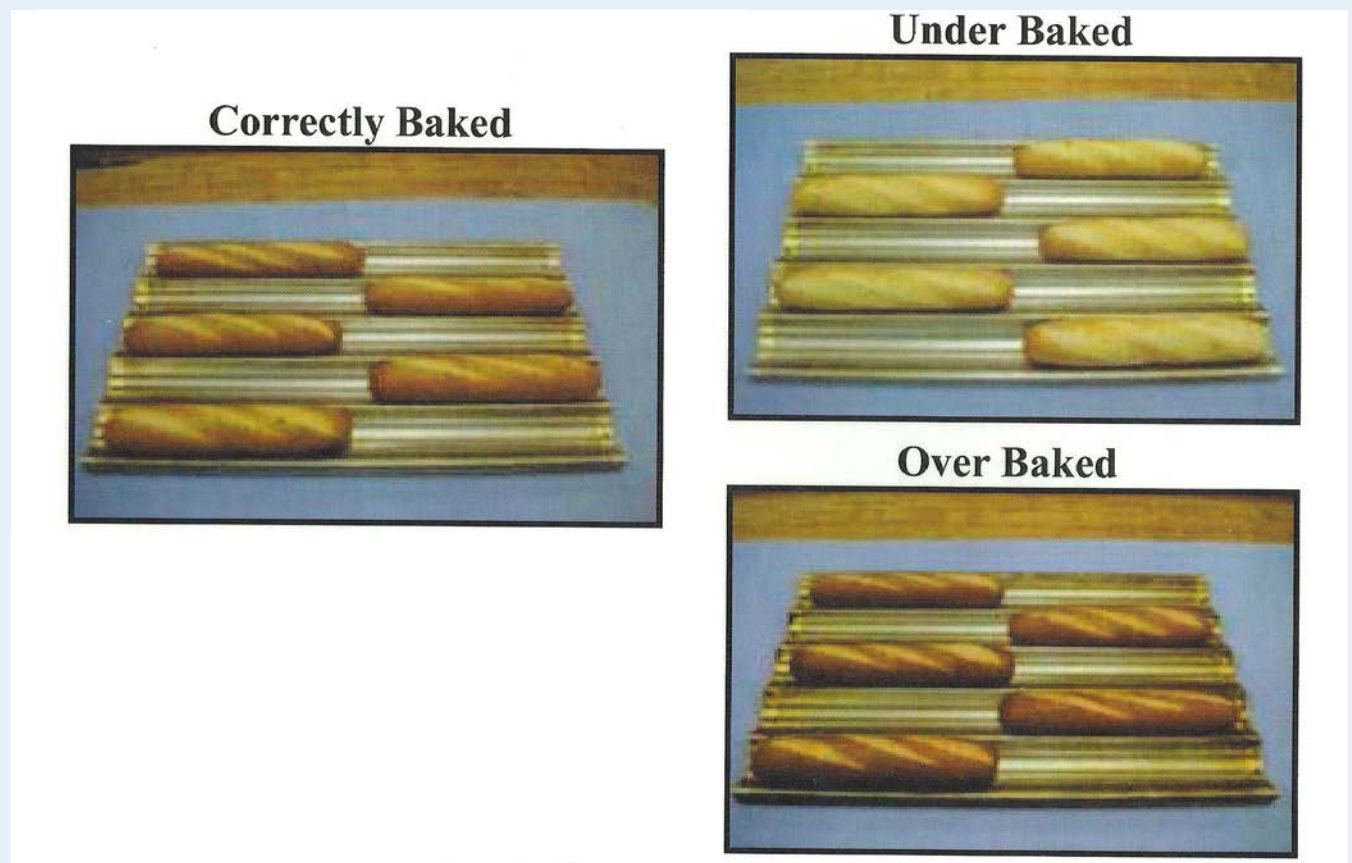
Scoring

Use the scoring knife to cut 3 diagonal scores. See picture below.

Baking Instructions

1. Set oven to 350°.
2. Set steam for 20 seconds.
3. Bake for 17-19 minutes **if there are two racks**.
4. Bake for 14-16 minutes **if there is only one rack**.

Final Product



Wheat Hoagies



<http://www.samsclub.com/sams/fresh-baked-12-wheat-hoagie-rolls/102218.ip>

Proofing time

Wheat hoagies should spend **12-18 hours in cooler**. Once pulled out of the cooler, the racks should spend **60-90 minutes on the floor at room temperature**. The time the bread was put in the cooler will be written on the plastic cover. Do not begin scoring until the bread has fully risen and has been out of the cooler for the proper amount of time.

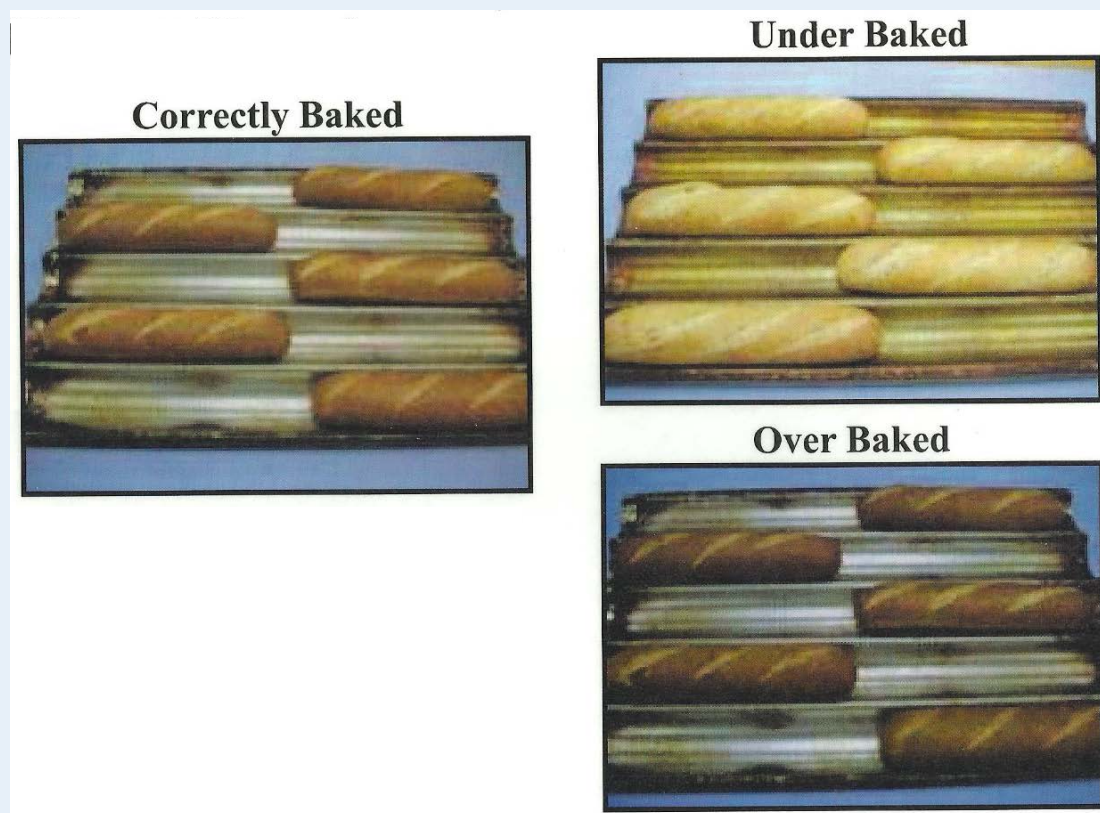
Scoring

Use the scoring knife to cut three diagonal scores. See picture below.

Baking Instructions

1. Set oven to 350°.
2. Set steam for 20 seconds.
3. Bake for 17-19 minutes **if there are two racks**.
4. Bake for 14-16 minutes **if there is only one rack**.

Final Product



Bolillos



<http://www.samsclub.com/sams/bolillo-rolls/159712.ip>

Proofing time

Bolillos should spend **12-18 hours in cooler**. Once pulled out of the cooler, the racks should spend **60-90 minutes on the floor at room temperature**. The time the bread was put in the cooler will be written on the plastic cover. Do not begin scoring until the bread has fully risen and has been out of the cooler for the proper amount of time.

Scoring

Use the scoring knife to cut one diagonal score all the way across long-way. See picture below.

Baking Instructions

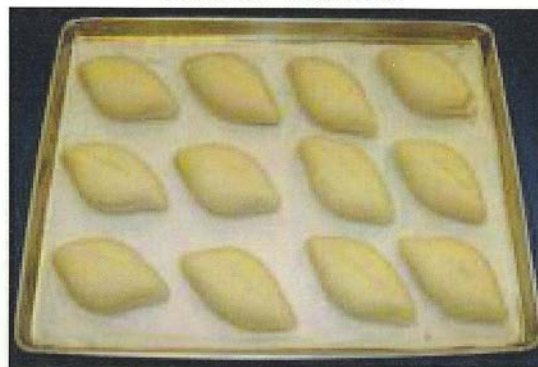
1. Set oven to 350°.
2. Set for 20 seconds of steam.
3. Bake for 17-20 minutes **if there are two racks**.
4. Bake for 14-16 minutes **if there is only one rack**.

Final Product

Correctly Baked



Under Baked



Over Baked



Yeasty Dinner Rolls



<http://www.samsclub.com/sams/yeast-dinner-roll-36-ct/161908.ip>

Proofing time

Yeasty Dinner Rolls should spend **12-18 hours in cooler**. Once pulled out of the cooler, the racks should spend **60-90 minutes on the floor at room temperature**. The time the bread was put in the cooler will be written on the plastic cover.

Scoring

No scoring necessary.

Baking Instructions

1. Set oven to 350°.
2. Set steam for 20 seconds.
3. Bake for 15-18 minutes **if there are two racks**.
4. Bake for 13-15 minutes **if there is only one rack**.

Final Product

Correctly Baked



Under Baked



Over Baked



Wheat Dinner Rolls



<http://www.samsclub.com/sams/wheat-dinner-roll-24-ct/prod2260351.ip>

Proofing time

Wheat Dinner Rolls should spend **12-18 hours in cooler**. Once pulled out of the cooler, the racks should spend **60-90 minutes on the floor at room temperature**. The time the bread was put in the cooler will be written on the plastic cover.

Scoring

No scoring necessary.

Baking Instructions

1. Set oven to 350°.
2. Set steam for 20 seconds.
3. Bake for 15-17 minutes **if there are two racks**.
4. Bake for 13-15 minutes **if there is only one rack**.

Final Product



*Color when correctly baked. Under-baked and Over-baked pictures are unavailable. Anything lighter or darker than this color is incorrect.

Cocktail Croissants



<http://www.samsclub.com/sams/artisan-fresh-cocktail-croissants-20-ct/prod3360016.ip>

Proofing time

Cocktail Croissants should spend **15-18 hours in cooler**. Once pulled out of the cooler, the racks should spend **45-90 minutes on the floor at room temperature**. The time the bread was put in the cooler will be written on the plastic cover.

Scoring

No scoring necessary.

Baking Instructions

1. Set oven to 350°.
2. Set steam for 20 seconds.
3. Bake for 15-17 minutes **if there are two racks**.
4. Bake for 13-15 minutes **if there is only one rack**.

Final Product



*Color when correctly baked. Under-baked and Over-baked pictures unavailable. Anything lighter or darker than this color is incorrect.

Sandwich Croissants



<http://www.samsclub.com/sams/member-s-mark-butter-sandwich-croissants-12-ct/prod4670072.ip>

Proofing time

Sandwich Croissants should spend **15-18 hours in cooler**. Once pulled out of the cooler, the racks should spend **60-120 minutes on the floor at room temperature**. The time the bread was put in the cooler will be written on the plastic cover.

Scoring

No scoring necessary.

Baking Instructions

1. Set oven to 350°.
2. Set steam for 20 seconds.
3. Bake for 17-19 minutes **if there are two racks**.
4. Bake for 13-16 minutes **if there is only one rack**.

Final Product



*Color when correctly baked. Under-baked and Over-baked pictures unavailable. Anything lighter or darker than this color is incorrect

General Baking Chart

	Temperature	Steam Time	Bake Time for Two Racks	Bake Time for One Rack
French Bread	350°	20 seconds	22-25 minutes	20-22 minutes
White Hoagies	350°	20 seconds	17-19 minutes	14-16 minutes
Wheat Hoagies	350°	20 seconds	17-19 minutes	14-16 minutes
Bolillos	350°	20 seconds	17-20 minutes	14-16 minutes
Yeasty Dinner Rolls	350°	20 seconds	15-18 minutes	13-15 minutes
Wheat Dinner Rolls	350°	20 seconds	15-17 minutes	13-15 minutes
Cocktail Croissants	350°	20 seconds	15-17 minutes	13-15 minutes
Sandwich Croissants	350°	20 seconds	17-19 minutes	13-16 minutes

Index
