



# BAKED FRESH

Your Education Update



## THIS MONTH IN FOOD May 17th — National Pizza Party Day

---

**FUN FACT:** It is believed that pizza as we know it originated in Italy in 1889. A Neapolitan baker named Raffaele Esposito produced a pizza with tomato sauce, mozzarella cheese and basil to simulate the colors of the Italian flag to celebrate a royal visit.

## PREPING PIZZA

Pizza is a one of the most widely consumed savory bakery products in the world. It is a type of flatbread commonly topped with tomato sauce and cheese.

Today, it's become an extremely convenient food product, with sales of over \$37 billion annually just in the US alone.

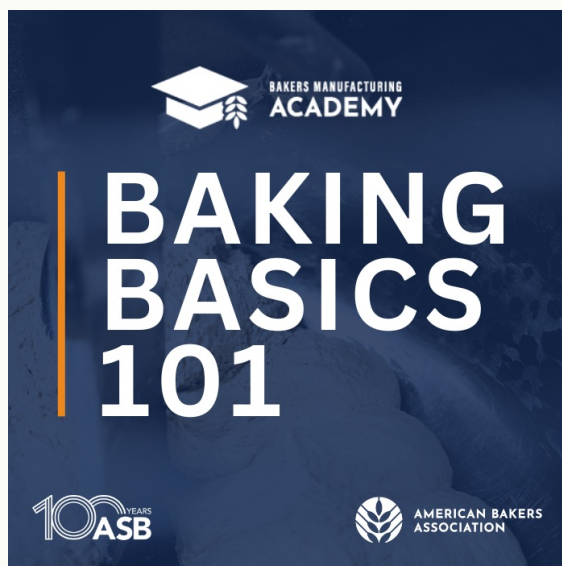
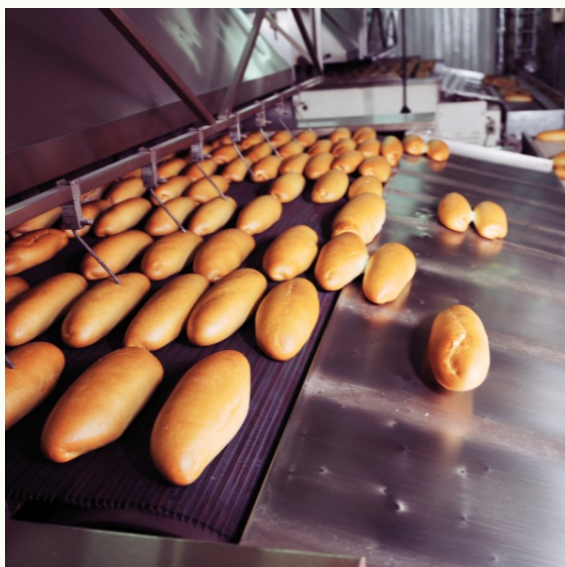
Types differ based on toppings or crust volume:

- Traditional crust: is not too thin or thick, with a solid structure.
- Deep dish: also known as pan pizza, with a thick and dense crust.
- New York style: characterized by its extremely thin crust.
- Calzone: folded pizza filled with classic toppings.
- Sweet: classic pizza crust topped with chocolate spread, fruits or nuts.

When picking a flour to use in pizza dough, you want something elastic and extensible. If it's a fresh dough, then look for flour with less than 12% protein content. Frozen pizza dough can have 11-14% protein content in the flour.

Get more ingredient tips for formulating pizza dough at ASB's BAKERpedia.

CONTINUE READING



## FEATURED WEBINAR: Bread Dough Systems & Key Concepts in Controlled Test Baking

This on-demand webinar explores the practices of controlled test baking (experimental baking), pertaining to yeast-leavened bread dough systems.

The content goes into detail on the lab layout with emphasis on design and functionality. It also explores the set-up of materials, through processing, and final product evaluation.

**Speakers:** Kathy Brower

**Webinar length:** 45 minutes

WATCH NOW

## FEATURED COURSE: Baking Basics 101

Exciting news! ASB, in collaboration with the American Bakers Association, is bringing a catalogue of educational courses direct to members. The first course, Baking Basics 101, is available now!

This course serves as an onboarding lesson to introduce the fundamental knowledge, skills, areas of responsibility, and behaviors to complement any wholesale baking facility's current operations and procedures.

**Certificate:** Baking Basics 101

**Course length:** 1 hour module + test

*Only \$50 for ASB members. Or, train your team! Contact [sday@asbe.org](mailto:sday@asbe.org) for group pricing.*

## OVERHEARD AT THE HUB

---



“This course was instrumental in my ability to function within my new industry as it not only gave me knowledge of the process itself, but the language associated with the industry as well, allowing me to function much better than I could before the course.”

— Garrett Rozier, Sugar Foods (on Bread Certified Courses)

## WANT TO GET CERTIFIED?

Industry certifications can go a long way in advancing your professional development journey. Along with our courses and resources that can help support and prepare you, we've also gathered a collection of certification paths available for bakers, decorators, pastry chefs, and more. Start improving your skills and knowledge today.

[CHECK IT OUT](#)



American Society of Baking | 1415 Shelby Street, Suite A, Indianapolis, IN 46203

Was this email forwarded to you? [Subscribe here](#) and never miss an update!

American Society of Baking | 550 1415 Shelby Street, Suite A | Indianapolis, IN 46203 US

[Unsubscribe](#) | [Update Profile](#) | [Constant Contact Data Notice](#)