

Caffé *bene*



WAFFLES & BREADS

LEARNING BLOCK-2

BAR-2

LEARNING MODULE-WAFFLES & BREADS

# WAFFLES & BREADS

LEARNING BLOCK-2  
BAR-2  
LEARNING MODULE-WAFFLES & BREADS



## WAFFLE - PLAIN

- 1. Bake waffle at 200 °C for 2 minutes 30sec, cool on the mesh for 30 sec - 1 minute.
- 2. Put up the waffle on the plate, serve with sprinkled deco snow.
- \* By thawing the frozen waffles refrigerated, Compliance with the 72 hours of safe storage (including defrosting time).



INGRIDIENTS :	WAFFLE	DECO SNOW	-	-
CAPACITY :	1	MINNIMUM 1G	-	-

PACKING -



## WAFFLE-CREAM STRAWBERRY

- 1. Bake waffle at 200°C for 2 minutes and 30sec, cool on the mesh for 30 sec-1 minute.
- 2. Drizzle the circle line 3 times with chocolate sauce(3g) on the plate dish 1cm from the inside to the center and place the waffle.
- 3. Cut strawberry (2pieces) in half and place to the waffle like this shape " "
- 4. Put up whipped cream (20g) 2 1/2 and one whole strawberry on top.



INGRIDIENTS :	WAFFLE	CHOCO SAUCE	WHIPING CREAM	FRESH STRAWBERRY
CAPACITY :	1	3 CIRCLES ON THE PLATE	2 CIRCLES AND HALF	3 PIECES

PACKING -




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## CHOCOLATE/CARAMEL-BANANA WAFFLE

- 1. Bake waffle at 200°C for 2 minutes and 30sec, cool on the mesh for 30 sec-1 minute.
- 2. Slice banana 3 pieces(½ea) "  " like this shape.
- 3. Place waffle into plate and put up whipping cream (20g), caramel sauce (1g), chocolate sauce (1g) cross drizzling.



INGRIDIENTS :	WAFFLE	BANANA	WHIPPING CREAM	CARAMEL SAUCE	CHOCOLATE SAUCE
CAPACITY :	1	1/2	20G-2CIRCLES & HALF	1G	1G

PACKING

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## WAFFLE-YOGURT STRAWBERRY

- 1. Bake waffle at 200 °C for 2 minutes 30sec, cool on the mesh for 30 sec-1 minute.
- 2. Put up the waffle on the plate, and put up 45ml on the waffle.
- 3. Put up the strawberry(3) on the strawberry and then serve it



INGRIDIENTS :	WAFFLE	YOGURT	FRESH STRAWBERRY
CAPACITY :	1	45 ML	3 PIECES

PACKING

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## WAFFLE -YOGURT BLUEBERRY

- 1. Bake waffle at 200°C for 2 minutes 30sec, cool on the mesh for 30 sec-1 minute
- 2. Put up the waffle on the plate, and put up the yogurt 45ml on the waffle.
- 3. Put up the Blueberry mix 15ml and then serve it.



INGRIDIENTS :	WAFFLE	YOGURT	BLUEBERRY MIX
CAPACITY :	1	45 ML	15 ML

PACKING

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## WAFFLE-CREAM CHEESE STRAWBERRY

- 1. Bake waffle at 200°C for 2 minutes 30sec, cool on the mesh for 30 sec-1 minute.
- 2. Put up the waffle on the plate and put the 30 ml cream cheese(1) on the left.
- 4. Put up one strawberry piece and serve it.



INGRIDIENTS :	WAFFLE	CREAM CHEESE	FRESH STRAWBERRY
CAPACITY :	1	30 ML	1

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## WAFFLE - CREAM CHEESE BLUEBERRY

1. Bake waffle at 200 °C for 2 minutes 30sec,  
cool on the mesh for 30 sec-1 minute.
2. Put up the waffle on the plate, and put the  
cream cheese (30ml) on the left.
3. Put the Blueberry Mix (20ml) on the right.
4. Put the Blueberry mix on the cream cheese  
and the serve it.



INGRIDIENTS :	WAFFLE	CREAM CHEESE	BLUEBERRY MIX
CAPACITY :	1	30 ML	20 ML

P A C K I N G

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## WAFFLE - GELATO

1. Bake waffle at 200 °C for 2 minutes 30sec,  
cool on the mesh for 30 sec-1 minute.
2. Put up the waffle on the plate, and put up the  
one Scoop (No.10 Scooper) of gelato on the waffle and  
then serve it.



INGRIDIENTS :	WAFFLE	GELATO
CAPACITY :	1	NO.10 SCOOPER 80 G

P A C K I N G

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# WAFFLES & BREADS

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## WAFFLE -NUT CHOCOLATE

- 1. Bake waffle at 200 °C for 2 minutes 30sec, cool on the mesh for 30 sec-1 minute.
- 2. Drizzle the circle line 3 times with chocolate sauce (3g) on the plate dish 1cm from the inside to the center and place the waffle.
- 3. Chocolate sauce (12g) cross drizzling tightly on the Waffle
- 4. Put up Sliced Almond (15ml), Bene Mix-nut (15ml), Chocolate chip (5ml) on the middle of waffle and serve.



INGRIDIENTS :	WAFFLE	CHOCO SAUCE	SLICE ALMOND	BENE MIX NUTS	CHOCOLATE CHIP
CAPACITY :	1	15 G	15 ML	15 ML	5 ML

PACKING

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## WAFFLE -NUT CARAMEL

- 1. Bake waffle at 200 °C for 2 minutes 30sec, cool on the mesh for 30 sec-1 minute.
- 2. Drizzle the circle line 3 times with Caramel Sauce (3g) on the plate dish 1cm from the inside to the center and place the waffle.
- 3. Caramel Sauce (12g) cross Drizzling tightly on the Waffle
- 4. Put up Sliced Almond(15ml), Bene Mix-nut(15ml) on the middle of waffle and serve.



INGRIDIENTS :	WAFFLE	CARAMEL SAUCE	SLICE ALMOND	BENE MIX NUTS
CAPACITY :	1	12 G CROSS DRIZZLING	15 ML	15 ML

PACKING

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# WAFFLES & BREADS

LEARNING BLOCK – 2  
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## HONEY BREAD – CARAMEL CINNAMON

1. Divide a honey bread into nine(9) pieces.
2. Bake for 5 minutes in an oven preheated to 200°C after moving the honey bread on the Pan.
3. Drizzle a circle line 7 times with caramel sauce (8g) on the plate dish 1cm from the outside of the plate to the center like “
4. Sprinkle cinnamon powder 1g/1g/1g by the size of the honey bread.
5. Put the baked honey bread in diamond-shaped based on the logo of plate.
6. Drizzle with a caramel sauce (15g) with diagonal line and sprinkle a cinnamon powder (1g)
7. Put whipping cream 3 circles and half starting from the middle of the bread and drizzle with a caramel sauce(2g) with diagonal line
8. Sprinkle a small amount of cinnamon powder and serve.



INGRIDIENTS :	HONEY BREAD	CARAMEL SAUCE	CINNAMON POWDER	WHIPPING CREAM
CAPACITY :	1	25 G	3 G	70 G / 3 CIRCLE & HALF

### PACKING



## HONEY BREAD – GARLIC & CHEESE

1. Divide a honey bread into nine (9) pieces and sprinkle a garlic powder(3g) and shredded cheddar cheeses (60ml).
2. Bake for 5 minutes in an oven preheated to 200°C
3. Put the baked honey bread in diamond-shaped based on the logo of plate.
4. Drizzle with cheddar cheese sauce (60g) with diagonal line and sprinkle a small amount of parsley powder and serve.



INGRIDIENTS :	HONEY BREAD	GARLIC POWDER	SHREDDED CHEDDAR CHEESE	CHEDDAR CHEESE SAUCE	PARSLEY
CAPACITY :	1	3 G	60 ML	60 G	A SMALL AMOUNT

### PACKING





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## HONEY BREAD-CHOCOLATE BANNANA

1. Divide a honey bread into nine (9) pieces. Bake for 5 minutes in an oven preheated to 200°C
2. Drizzle a circle line 7~10 times with chocolate sauce (8g) on the plate dish 1cm from the outside to the center like “ ”
3. Put the baked honey bread in diamond-shaped based on the logo of plate and sprinkle a deco snow (2g), almonds slices (30ml) and a half of banana divided into 4 pieces in the shape of “ ”
5. Put a 3 circles and half whipping cream in the center of bananas and sprinkle a chocolate powder (a small amount) and chocolate chips (5ml) and serve.



INGRIDIENTS :	HONEY BREAD	CHOCOLATE SAUCE	DECO SNOW	ALMOND SLICE	BANANA	W.CREAM	CHOCO POWDER	CHOCOLATE CHIPS
CAPACITY :	1	7-10 TIMES	2 G	30 ML	1/2	70 G / 3 CIRCLES & HALF	A SMALL AMOUNT	5 ML

PACKING



## HONEY BREAD-BLUEBERRY YOGURT

1. Divide a honey bread into nine (9) pieces.
2. Bake for 5 minutes in an oven preheated to 200°C after moving the honey bread on the Pan.
3. Put the baked honey bread in diamond-shaped based on the logo of plate.
4. Put a blueberry mix (30ml) 1cm from outside of bread and put a No.10 cup of blueberry-yogurt gelato one(1) scoop in the center and serve.



INGRIDIENTS :	HONEY BREAD	BLUEBERRY MIX	BLUEBERRY-YOGURT GELLATO
CAPACITY :	1	30 ML	1 SCOOP OF NO.10 (80)G

PACKING





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## Pastry Serving Instructions

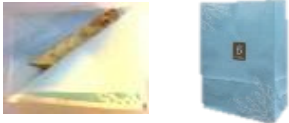
### CAKE TAKE-OUT



CAKE-BOX

PLASTIC BAG (L)

### SANDWICH-TAKEOUT



SANDWICH PAPPER

WAFFLE BAG+PACKING STICKER

### CROISSANT-TAKEOUT



WAFFLE BAG+PACKING STICKER

### NOTE:

- Some of the Honey breads are already pre-cut upon delivery
- No need to divide it again.

# WAFFLES & BREADS

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## FONDUE-TRIPLE CHEESE

- 1. Cut the top of pastry bread in the shape of "+" slightly.
- 2. Put zataar powder (little amount) and shredded cheddar cheese (45ml) inside the pastry bread and bake it in 200°C in the oven for 5 min.
- 3. Pour cheese fondue sauce (90 ml) into the dessert pan. Put a silicon saucer on waffle dish(small) and put the dessert pan on the silicon saucer.
- 4. Place pastry bread into dessert pan and drizzle cheddar cheese sauce (8g) 3 times in a circle on pastry bread and put parsley powder on the center. Serve with a dessert pan holder.

\*\* "Please be careful of burn because the dessert pan from oven is hot"



INGRIDIENTS :	PASTRY BREAD	ZATTAR POWDER	SHREDDED CHEDDAR CHEESE	CHEESE FONDUE SAUCE	CHEDDAR CHEESE SAUCE	PARSLEY POWDER
CAPACITY :	1	LITLE AMOUNT	45 ML	90 ML	8 G	SMALL QUANTITY

### PACKING



## FONDUE-TRIPLE CHEESE(BASE)

INGRIDIENTS :	NADEC SPREAD CHEESE	PRESIDENT WH CREAM
1 PORTION	65 ML	25 ML
1 BATCH	3 BOTTLE	1 PACK ( 1000 ) ML

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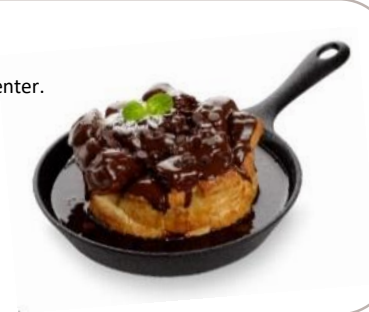
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## FONDUE-CHOCOLATE HAZELNUT

1. Cut the top of pastry bread in the shape of "+" slightly.
2. Bake the pastry bread in the preheated oven for 4 min at 200°C.
3. Add 3 pumps of hazelnut sauce to the hot dessert pan, and place the pastry bread in the center.
4. Top up with Hazelnut base 30 ml.
5. Top up with 15ml of chocolate chip.
6. Sprinkle with deco snow powder on the top of the pastry bread (2 grams)
7. Place mint leaf and serve.

**\*\* "Please be careful of burn because the dessert pan from oven is hot"**



INGRIDIENTS :	PASTRY BREAD	HAZELNUT BASE	CHOCOLATE CHIP	DECO SNOW	MINT
CAPACITY :	1	120 ML	15 ML	SMALL AMOUNT	2 LEAVES

### PACKING



## FONDUE-CHOCOLATE HAZELNUT (BASE)

INGRIDIENTS :	NUTELLA HAZELNUT SPREAD	MILK
1 PORTION	70 ML	50 ML
1 BATCH	2 BOTTLES	1070 ML

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## OVEN

### Oven

→ The standard of the manual is only applied to **UNOX oven**. With the other types of oven, please make the menu after checking the baking condition in each store, **like the existed baking standard of honey bread and pastry**.



## DESSERT PAN

### Dessert Pan

→ Practical Bene style dessert pan with light aluminum material

• **Instruction**

1. Washing method : Should wash with neutral detergent and soft **sponge**. (+ hot clean water) **\*NO iron sponge**
2. Storage method : Drain well on the pan.

• **Caution**

1. Wear glove to prevent burn when taking the pan out of the oven.
2. **Exclusive use of oven, NO microwave use**



## SILICON SAUCER

### Silicon Saucer

→ A saucer served with hot dessert pan

• **Instructions**

1. Washing method : wash with clean water with neutral detergent.



## SILICON-PAN HOLDER

### Dessert Pan Holder

→ A dessert pan holder written "very hot, be careful"

• **Instruction**

1. Serve with a dessert pan holder on the pan handle to customer.

• **Caution**

1. Announce the caution statement

**"Please be careful of burn because the pan is hot"**



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## ROUNDED-COATED CHOCOLATE

### Round Coated Chocolate

→ Round coated chocolate with strong chocolate taste (capacity : 27g)

#### Usage and storage method

1. Storage method : Keep at room temperature
2. Expiration Date : UBD
3. Usage method : wear tongs or sanitary gloves before using product.
4. Safety-storing period : UBD

#### Caution

1. Be Careful of storage because it is sensitive to temperature. (Depending on temperature in store, keeping in refrigerator is recommended)
2. Keep the product in a cool place to prevent its surface from turning white in a freezer.

#### Cases to disuse

1. When the product is melted or broken.
2. When the product goes bad with the influx of foreign substance .



## Frozen Pastry Bread

### Use and storage methods

1. Primary Storage: Frozen (recommended temperature: under -18°C)
2. Primary Shelf Life: 90 Days from the date of production
3. How to use: Defrost in the room temperature for 4 to 6 hours
4. Secondary Shelf Life: 72 hours after defrosting (including defrosting time)

### Notice

1. Bread can be dry inside and get spoiled, do not refreeze.
2. Bread can be aged after 72 hours, so do not use after 72 hours once removed from the freezer.

### -Discard the products in case of below symptoms

1. Change in shape and size of the product.
2. If mold occurs on the product
3. If the bread looks moist and soggy
4. Expiration

