



Stone Hearth Bakery participants are led by professional bakers, teaching important essentials in running a productive bakery. The process begins with scaling batches of bread; participants learn how to use and read imperial and metric measurements while understanding the purpose of the ingredients. Bread and bagel batches are mixed in two industrial sized mixers and water is measured from a commercial water purification system, which participants become familiar with during their training program. Dough is shaped into bagels, pan loaves, sandwich loaves, dinner rolls, and burger buns of varying sizes.

Participants learn how to portion, roll and shape dough. The proofing process takes place on the table and two industrial size proofers.

When buns are finished their first proof on the table, participants pat them down to fill out the forms and then dress them with water and seeds, or topped with Foccacia herbs. Participants are taught the importance of caution when loading and unloading the ovens. Even after breads are cool, some participants take interest in the slicing a packaging of products, giving them a complete view of the bakery's production.