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rising San Francisco Baking Institute Newsletter continued on page 3 The word "pâte" (French for dough, paste or batter) is classically used as a descriptor for a category of products, which are the building blocks of many traditional and contemporary creations Dough bases are so important they are traditionally the responsibility of a department within the pastry shop or bakery One

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Letter to Students—Dean Trebbien 3 Letter to Internship Sites—Chef O'Malley 3 Class Overview 4 Contact List 4 Starting Your Internship or
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