

Consultant Events and Classes



Class 2

What's New After 6,000 Years of Stone Hearth Cooking?

**To arrange visit
please call:**

Michael Quinn

michaelq@woodstone.net
1.800.988.8103

LOCATION:

Wood Stone Corp. 1801 W.
Bakerview Rd. Bellingham,
WA 98226

CREDITS:

5 CEUs



Attendees will learn the history and use of stone hearth ovens around the world, and how today they can be safely installed and successfully incorporated into any operation. A factory tour finishes the day, where you'll see how our ovens are built by skilled professionals, aided by state-of-the-art robotic equipment. This class is designed for both management and equipment design consultants.

SYLLABUS

History: Great Minds Think Alike

- Various cultures, similar ovens; beehives around the world
- Science: Why food tastes good – heat transmission
- Materials and Methods: Cotto refrattario, clay, cordierite, transite, bricks, refractory – What does it all mean and should we be cooking with it?
- Masons, regional ovens and custom ovens – What are the characteristics of different kinds of ovens?
- Gas, wood, fuel oil, coal – What effect do different fuel sources have on cooking and flavor characteristics?

Fire Safety Considerations

- Creosote, sparks, clearance to combustibles, wood storage
- Venting considerations: HVAC loads (customer comfort and operator comfort)
- Cook Line considerations: Floor space, versatility, work flow; stone hearth cooking in the context of the modern kitchen

Cooking With Stone Hearth Ovens

- What can they do? What can't they do?
- Flavor profiles, production issues, prep issues, etc.

Factory Tour