

CUL 254.6 Course Outline as of Spring 2012**CATALOG INFORMATION**

Dept and Nbr: CUL 254.6 Title: BREAD BAKING

Full Title: Bread Baking

Last Reviewed: 9/12/2011

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	0.50	17.5	Lecture Scheduled	8.75
Minimum	1.00	Lab Scheduled	1.50	2	Lab Scheduled	26.25
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 17.50

Total Student Learning Hours: 52.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly: CULT 254.6

Catalog Description:

Building on introductory baking skills, students prepare yeast breads with emphasis on skill development and refinement of technique. Emphasis on working with yeast, expanding knowledge of ingredients, mixing, shaping, and baking a variety of breads ranging from classic French and Italian loaves to flatbreads.

Prerequisites/Corequisites:

Course Completion or Current Enrollment in CUL 254

Recommended Preparation:**Limits on Enrollment:****Schedule of Classes Information:**

Description: Building on introductory baking skills, students prepare yeast breads with emphasis on skill development and refinement of technique. Emphasis on working with yeast, expanding knowledge of ingredients, mixing, shaping, and baking a variety of breads ranging from classic French and Italian loaves to flatbreads. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 254

Recommended:

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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CID:

Certificate/Major Applicable:

Major Applicable Course

COURSE CONTENT

Outcomes and Objectives:

Upon completion of the course, students will be able to:

1. Apply sanitation and safety procedures relating to yeast breads.
2. Explain function of ingredients and effects on final product.
3. Describe and demonstrate correct mixing methods for appropriate types of breads.
4. Figure volume and weight equivalencies through proper use of scales and volume measuring devices.
5. Successfully make and work with both wild and commercial yeasts and note their effect on fermentation.
6. Compare and contrast the process of mixing straight doughs vs. sponges.
7. Explain the process and rationale for retarding and freezing bread dough.
8. Demonstrate and practice a variety of techniques for kneading various types of bread.
9. Evaluate a variety of flours and determine how to use them in bread baking.
10. Demonstrate a variety of shapes, rolls, braids, and slashing of loaves and flatbreads.
11. Apply proper baking procedures to develop crust.
12. Evaluate the professional appearance and taste of a variety of breads.
13. Cost out products baked in class.
14. Compare modern and historical practices in bread baking.
15. Describe cultural significance and practices of bread baking.

Topics and Scope:

1. History of bread
 - a. Production techniques
 - b. Cultural significance
2. Sanitation and safety issues
3. Measuring/equivalencies
4. Types of yeast

- a. Commercial
 - b. Wild
5. Production techniques for yeast breads
 6. Evaluating quality and flavor for marketability.
 7. Calculating cost and pricing

Assignment:

1. Application of measures, including conversion, equivalencies, and abbreviations
2. Identification of yeasts and flours
3. Daily baking assignments
4. Complete costing sheets
5. Evaluate quality of baked products
6. Final exam

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

Writing
0 - 0%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Assessment sheets, recipe conversions

Problem solving
5 - 10%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Daily baking production, sensory evaluation

Skill Demonstrations
65 - 75%

Exams: All forms of formal testing, other than skill performance exams.

Final exam to include multiple choice, true false, matching, and completion

Exams
5 - 10%

Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance, participation and professionalism

Other Category
15 - 25%

Representative Textbooks and Materials:

Instructor prepared materials

