CUL 210.8 Course Outline as of Summer 2011

CATALOG INFORMATION

Dept and Nbr: CUL 210.8 Title: FLATBREADS
Full Title: Flatbread from Around the World
Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	1.50	4	Lecture Scheduled	6.00
Minimum	0.50	Lab Scheduled	2.00	2	Lab Scheduled	8.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	14.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 12.00 Total Student Learning Hours: 26.00

Title 5 Category:	AA Degree Applicable
Grading:	Grade or P/NP
Repeatability:	39 - Total 2 Times
Also Listed As:	
Formerly:	CULT 210.8

Catalog Description:
Professional chef demonstrates techniques and supervises student preparation of yeasted and non-yeasted flatbreads including Pita, Lavash, Chapatti, and Matzoh. Emphasis will be on working with a variety of flours and grains and on perfecting the manual techniques of shaping and proper baking of a diverse number of flatbreads such as Naan, Tortillas, Fougasse, and others from around the world.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Professional Chef demonstrates techniques and supervises student preparation of yeasted and non-yeasted flatbreads including Pita, Lavash, Chapatti, and Matzoh. Emphasis will be on working with a variety of flours and grains and on perfecting the manual techniques of shaping and proper baking of a variety of flatbreads. (Grade or P/NP)

Prerequisites/Corequisites:
Recommended:
Limits on Enrollment:
Transfer Credit:
Repeatability: Total 2 Times

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

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

CSU Transfer:	Effective:	Inactive:
UC Transfer:	Effective:	Inactive:

CID:

Certificate/Major Applicable:
Not Certificate/Major Applicable

COURSE CONTENT

Outcomes and Objectives:
The students will be able to:
- successfully work with commercial yeast-dry and wet--measuring it, activating it, and proofing;
- describe straight mixing and sponge mixing;
- describe the historical and cultural importance of flatbreads from around the world;
- use a variety of techniques for kneading various types of flatbreads;
- describe the process of fermentation: how it works and why it is so important to flatbreads for flavor and texture;
- judge a variety of flours and grains and determine how to use each in flatbread baking;
- use weights and measures and develop skill in shaping and rolling flatbreads;
- successfully bake flatbreads using the oven, the griddle, and the stove top to develop a variety of crusts and textures.

Topics and Scope:

1. European and Mediterranean flatbreads such as Pizza, Fougasse, Focaccia and Oatcakes. Swedish Hardtack, Norwegian Crispbread, and a variety of crackers.
2. North American Flatbreads. A variety of Tortillas. Fry Bread. Crackers and Cheesesticks.
3. Eastern Mediterranean and North African Flatbreads such as Pita, Barley Bread, Matzoh, and Bulgur Bread. Moroccan Spice Bread, Ethiopian Sponge Breads.

4. The Caucasus and East India Flatbreads. Lavash, Cheese-Filled Flatbread, Pappadum, Chapatti, Naan.

Assignment:

1.practical laboratory work on various cooking techniques.
2.application of measures including conversions and abbreviations.
3.evaluate and critique recipes.

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.

Lab work	Problem solving 10 - 25%

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

Class performances	Skill Demonstrations 60 - 80%

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

None	Exams 0 - 0%

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

Attendance/Participation; assistance to the chef in lab cleanup	Other Category 10 - 25%

Representative Textbooks and Materials:
Recipes and handouts prepared by the instructor.