

**CUL 254.6 Course Outline as of Spring 2002****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 topped and untopped flatbreads from around the world.

**Prerequisites/Corequisites:**

Course Completion or Current Enrollment in CUL 254 OR Course Completion of CUL 254.1 ( or CULT 254.1) and Course Completion of CUL 254.2 ( or CULT 254.2)

**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100.

**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 topped and untopped flatbreads from around the world. (Grade

Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 254 OR Course Completion of CUL 254.1 ( or CULT 254.1) and Course Completion of CUL 254.2 ( or CULT 254.2)

Recommended: Eligibility for ENGL 100 or ESL 100.

Limits on Enrollment:

Transfer Credit:

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

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:

<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
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<b>CSU Transfer:</b>	Effective:	Inactive:
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<b>UC Transfer:</b>	Effective:	Inactive:
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**CID:**

**Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

**Outcomes and Objectives:**

The student will:

1. Identify sanitation and safety issues 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. Use scales and measure properly.
5. Figure volume and weight equivalencies.
6. Measure, activate, and proof commercial yeast.
7. Successfully make and work with starters that attract "wild" airborne yeast.
8. Compare and contrast the process of mixing straight doughs vs. sponges.
9. Explain the process and rationale for retarding and freezing bread dough.
10. Demonstrate a variety of techniques for kneading various types of bread.
11. Explain fermentation--how it works and why it is important to bread's flavor and texture.
12. Evaluate a variety of flours and determine how to use them in bread baking.
13. Skillfully shape, roll, braid, and slash loaves and flatbreads.
14. Apply proper baking procedures to develop crust.
15. Prepare a variety of yeast breads.
16. Evaluate and analyze finished products.

17. Cost out products baked in class.

### **Topics and Scope:**

1. History of bread.
2. Sanitation and safety.
3. Measuring/equivalencies.
4. Types of yeast
  - Compressed yeast
  - Active dry yeast
  - Instant yeast
  - Sourdough starter
5. Production stages for yeast breads
  - Scaling the ingredients
  - Mixing and kneading the dough
    - Straight dough method
    - Sponge method
  - Fermenting the dough
  - Punching down the dough
  - Rounding the portions
  - Shaping the portions
  - Proofing the products
  - Baking the products
    - Washes
    - Slashing
    - Steam injection
    - Determining doneness
  - Cooling and storing the finished product
6. Evaluating quality and flavor
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. Field trip to production bakery; field notes

### **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.

Field work, Lab reports, Quizzes, Exams, Recipe conversions.

Problem solving  
5 - 10%

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

Class performances, Field work, Performance exams

Skill Demonstrations  
40 - 70%

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

Multiple choice, True/false, Matching items, Completion, Short answer.

Exams  
15 - 25%

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

Attendance/Participation/Professionalism

Other Category  
10 - 25%

**Representative Textbooks and Materials:**

Instructor prepared recipes and handouts.