CUL 210.7 Course Outline as of Spring 2002

CATALOG INFORMATION

Dept and Nbr: CUL 210.7 Title: YEAST BREAD
Full Title: Yeast Bread
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 210.7

Catalog Description:
Professional chef demonstrates techniques and supervises student preparation of yeasted breads, including sourdough starter breads such as French Country Bread, and Pain au Levain, as well as commercially yeasted breads from Pizza and Focaccia to 100% Whole Wheat Bread and Brioche. Emphasis will be on working with yeast and perfecting the manual techniques of braiding, rolling and shaping loaves.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Professional chef demonstrates techniques and supervises student preparation of yeasted breads including sourdough starter breads such as French Country Bread and Pain au Levain, as well as commercially yeasted breads from Pizza and Focaccia to 100% Whole Wheat Bread and Brioche. Emphasis will be on working with yeast and perfecting the manual (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:
Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:
The student will:
1. successfully work with commercial yeast--dry and wet--measuring it, activating it and proofing;
2. successfully make and work with starters which attract "wild" airborne yeast;
3. describe mixing straight doughs vs. sponges, retarding and freezing bread dough;
4. use a variety of techniques for kneading various types of bread;
5. describe the process of fermentation, how it works, and why it is so important to bread for flavor and texture;
6. judge a variety of flours and determine how to use them in bread baking;
7. work with recipes that involve yeast in many ways, from sweet dough to savory breads;
8. use weights and measures, and develop skill in shaping, rolling, braiding and slashing loaves;
9. successfully bake bread to develop crust.

Topics and Scope:

1. History of bread, use of starters and use of commercial yeast. Preparation of starters. Flatbreads such as pizza, fougasse and focaccia. Introduction to Brioche.
2. Uses of brioche--sweet and savory. Batter yeast breads. Sweet holiday breads. Rich egg breads. Making rolls. Braiding.

3. Crusty French and Italian Breads. Developing crust. Starter Breads (begin.) Hearty Whole Grain Breads (begin.)
4. Starter Breads (complete.) Whole-Grain Breads (complete.) Breadsticks. Bagels. English Muffins.

Assignment:

Practical laboratory work on various baking techniques.
Evaluate and critique recipes.
Application of measures including conversion and abbreviations.
Identification of yeasts and flours.

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, PREPARE AND EVALUATE RECIPES	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 AND PARTICIPATION	Other Category 10 - 25%

Representative Textbooks and Materials:
Instructor prepared recipes and handouts.