

CUL 120 - ARTISAN BREAD

- Self-assess standardized recipes to create various bakery items.
- Construct knowledge about what appropriate baking skills and techniques in needed in various commercial restaurant situations.

Course Description

This course introduces advanced theory and techniques of artisan bread production while practicing environmental stewardship and zero or reduced waste initiatives. Emphasis is placed on learning about different types of flours, grains, yeasts, and cultures including pre-ferment sours and starters, and how to mix, ferment, shape, bake and store hand-crafted bread. Students learn assembly speed and increase their proficiency in meeting production deadlines with quality products. Group 2 course.

Credit Hours

3

Contact Hours

6

Lab Hours

6

Required Prerequisites

CUL 102, CUL 110, CUL 118 (can be taken concurrently.)

General Education Outcomes supported by this course

Quantitative Reasoning

Course Learning Outcomes

Knowledge:

- Identify a variety of flours and describe their different uses.
- Define terminology specifically related to the production of baked goods.
- Contrast the advantages and limitations inherent in scratch baking.

Application:

- Apply different traditional fermentation methods to produce a variety of artisan breads meeting quality standards.
- Analyze the components of the bread dough at its various stages and evaluate the finished product.
- Demonstrate hands-on skills to form and mold breads/rolls to quality standards and production deadlines.

Integration:

- Integrate quality artisan bread baking methods to produce customer satisfaction.
- Connect the use of bread production methods to planned end results.

Human Dimension:

- Evaluate different life experiences, temperaments, and talents and how these traits positively affect group work.
- Discuss the impact of sustainable practices in food service operations.
- Discuss viewpoints on how the quality food service impacts the success of food service operations.

Caring - Civic Learning:

- Explore the impact environmental stewardship has on our world food systems.

Learning How to Learn: