COURSE OUTLINE

Course Number: HOS 246  
Course Title: Artisanal Breads  
Credits: 2 (1/3)

Hours:  
lecture/Lab/Other  
15/45/0

Co- or Pre-requisite:  
HOS218  
HOS219

Implementation:  
Fall 2010

Catalog description (2009-2011 Catalog):
An in-depth study and practice of Artisan bread baking. Old World techniques are applied with an emphasis on levians, poolish, and sponge bread methods.

Required texts/other materials:

Revision date: Spring 2014  
Course coordinator: Douglas Fee 570-3447 feed@mccc.edu

Information resources: (Describe the primary information resources that support the course, including books, videos, journals, electronic databases, websites, etc. To request new materials for your course, use the library request form at: [www.mccc.edu/student_library_course_form.shtml](http://www.mccc.edu/student_library_course_form.shtml))  
TBD

Other learning resources: (Describe any other student learning resources that are specific to this course, including any special tutoring or study group support, learning system software, etc.)  
None Required
The student will be able to:

1. Use safe and sanitary methods for bake shop production.
2. Understanding the fundamentals for industry standard of bread products.
3. Demonstrate a working knowledge of the selection of ingredients necessary to produce quality goods.
4. Demonstrate a working knowledge of utilizing formulas used in commercial bakeshops.
5. Demonstrate a working knowledge of proper mixing methods, baking techniques, assemble and presentation of breads.
6. Demonstrate the ability to evaluate and analyze products in terms of flavor aroma, appearance and texture.
7. Produce various types of bread and bread products meeting consistently high standards.

Course-specific General Education Knowledge Goals and Core Skills. [To an extent consistent with its primary purposes, each course in every program is expected to reflect the college’s commitment to general education, as affirmed in the 2005 General Education Policy. A General Education Course is one whose primary purposes and overall design coincide strongly with one or more of the approved general education goals and objectives. For any approved (or proposed) General Education Course, the General Education Goals and Objectives form (the form identified as the “Gen Ed Attachment”) should be completed and attached to the course outline. Below is a complete list of Mercer’s General Education Knowledge Goals and Core Skills. Retain on this course outline the Goals and Skills that pertain to your course and delete those that are not a central part of the course.]

**General Education Knowledge Goals**

**Goal 1. Written and Oral Communication in English:** Students will communicate effectively in both speech and writing.

**Goal 2. Mathematics:** Students will use appropriate mathematical and statistical concepts and operations to interpret data and to solve problems.

**Goal 3. Science:** Students will use the scientific method of inquiry, through the acquisition of scientific knowledge.

**Goal 4. Technology or Information Literacy:** Students will use computer systems or other appropriate forms of technology to achieve educational and personal goals.

**Goal 5. Social Science:** Students will use social science theories and concepts to analyze human behavior and social and political institutions and to act as responsible citizens.

**Goal 6. Humanities:** Students will analyze works in the fields of art, music, or theater; literature; philosophy and/or religious studies; and/or will gain competence in the use of a foreign language.

**MCCC Core Skills**

**Goal A. Written and Oral Communication in English.** Students will communicate effectively in speech and writing, and demonstrate proficiency in reading.

**Goal B. Critical Thinking and Problem-solving.** Students will use critical thinking and problem solving skills in analyzing information.

**Goal D. Information Literacy.** Students will recognize when information is needed and have the knowledge and skills to locate, evaluate, and effectively use information for college level work.

**Goal E. Computer Literacy.** Students will use computers to access, analyze or present information, solve problems, and communicate with others.

**Goal F. Collaboration and Cooperation.** Students will develop the interpersonal skills required for effective performance in group situations.
Units of study in detail.

**Unit I  History of Bread Making, Ingredients and Their Effects**

_The student will be able to…_

- Discuss and explain mechanized bread making and direct mixing method and intensive mixing method (Course competencies 1,2,5: Gen Ed Goal 1,3: MCCC core skills A,B,F)
- Analyze and distinguish properties of flour, wheat, other grains and whole grains (Course competencies 3,6: Gen Ed Goal 1,3: MCCC core skills A,B,F)
- Assess the effect of water, salt and yeast in bread production (Course competencies 3,6: Gen Ed Goal 1,2,3: MCCC core skills A,B,F)
- Assess the effects of sweeteners, fats and oils, milk products and eggs (Course competencies 3,6: Gen Ed Goal 1,2,3: MCCC core skills A,B,F)
- Assess the effects of nuts, seeds, grains, and dried fruits in bread production (Course competencies 3,6: Gen Ed Goal 1,2,3: MCCC core skills A,B,F)

**Unit II Basic Baker’s Percentage, Mixing Methods, Fermentation, Division and Shaping of Loaves and Rolls**

_The student will be able to…_

- Understand the international language for bakers (Course competencies 1,2: Gen Ed Goal 1,2,3,4,6: MCCC core skills A,B,D,E,F)
- Modify batch sizes (Course competencies 2,4: Gen Ed Goal 1,2,3: MCCC core skills A,B,F)
- Utilize the two stages in the dough mixing process and dough transformation (Course competencies 2,5: Gen Ed Goal 1,3: MCCC core skills A,B,F)
- Utilize the short mix method and intensive mix method (Course competencies 2,5: Gen Ed Goal 1,3: MCCC core skills A,B,F)
- Through production demonstrate a working knowledge of yeast fermentation and bacterial fermentation and manipulating fermentation and pre-ferments (Course competencies 3,4,5: Gen Ed Goal 1,2,3: MCCC core skills A,B,D,F)
- Demonstrate a working knowledge of esters and enzymes (Course competencies 3,4,5: Gen Ed Goal 1,2,3: MCCC core skills A,B,D,F)
- Produce breads giving form to dough utilizing proper division of dough and the shaping of loaves and rolls (Course competencies 5,6,7: Gen Ed Goal 1,2,3,6: MCCC core skills A,B,D,F)

**Unit III Proofing, Retarding and Baking**

_The student will be able to…_

- Understand and apply principles of proofing versus bulk fermentation and gas production in successful proofing (Course competencies 2,3: Gen Ed Goal 1,2,3: MCCC core skills A,B,D,E,F)
- Understand and apply the principles of the degradation of dough structure and dough degradation in retarding (Course competencies 2,3,6: Gen Ed Goal 1,2,3: MCCC core skills A,B,D,E,F)

**Unit IV Rich and Laminated Doughs and Creating Dough Formulas**

_The student will be able to…_

- Turning lean dough into rich dough (Course competencies 2,4,6,7: Gen Ed Goal 1,2,3: MCCC core skills A,B,D,E,F)
- Utilize the lamination process and working with laminated dough products (Course competencies 2,4,6,7: Gen Ed Goal 1,2,3: MCCC core skills A,B,D,E,F)
**Unit V Advanced Bread Techniques**

*The student will be able to…*

- Analyze flour composition and flour milling technology (Course competencies 2,3:Gen Ed Goal 1,2,3,6: MCCC core skills A,B,D,E,F)
- Employ advanced Baker’s Percentage (Course competencies 2,4:Gen Ed Goal 1,2,3,6: MCCC core skills A,B,D,E,F)
- Demonstrate a working knowledge for controlling fermentation (living and nonliving players) (Course competencies 2,6:Gen Ed Goal 1,2,3: MCCC core skills A,B,D,E,F)
- Create decorative dough pieces (Course competencies 6,7:Gen Ed Goal 1,2,3,6: MCCC core skills A,B,D,E,F)

**Evaluation of student learning:**

<table>
<thead>
<tr>
<th>Component</th>
<th>Weightage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Participation and class assignments</td>
<td>10%</td>
</tr>
<tr>
<td>Practical Tests</td>
<td>20%</td>
</tr>
<tr>
<td>Homework and Quizzes</td>
<td>10%</td>
</tr>
<tr>
<td>Kitchen and Service Performance</td>
<td>50%</td>
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<tr>
<td>Final exam</td>
<td>10%</td>
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</tbody>
</table>

Hands-on portion of the course will determine 50% of the students’ grade and will include the criteria on the attached Lab/Kitchen Performance Rubric.

- a) Professional Ethics & Conduct
- b) Professional Appearance
- c) Safety & Sanitation
- d) Tools & Equipment
- e) Recipe & Menu Understanding
- f) Mise en Place
- g) Knowledge & Skills

**Attendance**

*All classes are mandatory. Ten points will be deducted for each class missed up to thirty points or three classes. Any student who misses three classes will not complete the class. All classes will start on time. Three late arrivals will count for one missed class.*

**Proper Uniform**

- All students must be in full uniform by the second class.
- If a student is not in complete uniform by the second class or at any time when required, to be in uniform, the student would have five points deducted for each occurrence.
- Students must be in uniform for both lecture and laboratory sessions.
Laboratory Notice

Personal hygiene is extremely important in the culinary environment; therefore, all students:
- Will be required to wear a clean uniform
- Will be personally odor-free
- Will have clean fingernails – no nail polish or acrylics
- Will have hair tied back and under a cap
- Will not wear jewelry on the hands or wrists except for a wedding band.
- Will not come to class ill.

Any student with open sores or wounds must wear bandages and plastic protective gloves throughout the entire lab session.

Courtesy and respect will be required at all times.

Laboratory Supplies

- Each student is required to bring a plastic-coated binder or folder to hold recipes, handouts, notes and other information that is required to complete assignments.
- Required uniform for all lecture and lab sessions:
  - White chef jacket
  - White, black or checked pants
  - Bimetal pocket thermometer
  - White chef hat or bakers cap
  - White bib apron
  - Two side towels
  - Non-slip sole shoes (no sandals)

Please remember to be in uniform by the second scheduled class of the semester, that you must be in uniform for every class, and to bring required text to all classes.

Courtesy and Common Sense

Please make every attempt to come to all class sessions, to come on time and stay until the end of the class unless you have notified the instructor you are leaving early. There may be a time when you are unavoidably late for class or leave early. If that is the case, please choose a seat near the room entrance. Once the class session has begun, please do not leave the room and re-enter unless it is an emergency. If you must miss a class it is you are still responsible for all material covered, for announcements made in your absence and for acquiring any materials that may have been distributed in class. It is important to stay focused on the class discussion. For this reason, only one person at a time in the class should be speaking. Side conversations are distracting for surrounding students and the instructor. Please also remember to turn off any pager or cell phone, or set it to vibrate so you do not distract the class.

Academic Integrity Statement:

Any student who a) knowingly represents work of others as his/her own. b) uses or obtains unauthorized assistance in the execution of any academic work, c) or gives fraudulent assistance to another student is guilty of cheating. Violators will be penalized in accordance with established college policies and procedures.
Reasonable Accommodations for Students with Documented Disabilities

Mercer County Community College is committed to supporting all students in their academic and co-curricular endeavors. Each semester, a significant number of students document disabilities, which may require learning, sight, hearing, manual, speech or mobility accommodations to ensure access to academic and co-curricular activities. The college provides services and reasonable accommodations to all students who need and have a legal entitlement to such accommodations.

For more information regarding accommodations, you may visit the Office of Academic Support Services in LB 218 or contact them at 609.570.3422 or stinsona@mccc.edu.
Mercer County Community College  
HRIM Department  
Lab/Kitchen Performance Rubric

Student: ____________________  Date(s): ____________________

The instructor completes this for each student for each lab session. If the topic covers two class periods one Lab/Kitchen Performance Rubric may be completed instead of two forms (instructor's choice).

**Class Topic:** Needs to be entered in the last box on bottom of form for each lab session.

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Points Awarded According to these Performance Parameters</th>
<th>Points Earned</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Professional Ethics &amp; Conduct</strong></td>
<td>Uncooperative; fails to successfully follow instructions</td>
<td>0-3</td>
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<tr>
<td></td>
<td>Works well with others during most opportunities; follows most instructions</td>
<td>4-6</td>
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<tr>
<td></td>
<td>Works well with others; assists or shares knowledge; follows lesson instructions</td>
<td>7-10</td>
</tr>
<tr>
<td><strong>Professional Appearance</strong></td>
<td>No uniform (or no designated clothing)</td>
<td>1</td>
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<tr>
<td></td>
<td>Two or more areas (hair, uniform, or shoes) below standards</td>
<td>2-3</td>
</tr>
<tr>
<td></td>
<td>One area (hair, uniform, or shoes) below standards</td>
<td>4-6</td>
</tr>
<tr>
<td></td>
<td>Uniform complete &amp; thoroughly clean; hair neat (restrained as necessary)</td>
<td>7-10</td>
</tr>
<tr>
<td><strong>Safety &amp; Sanitation</strong></td>
<td>Two or more significant safety and/or sanitation standards violated</td>
<td>1-3</td>
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<td></td>
<td>One significant or two minor safety or sanitation standards violated</td>
<td>4-6</td>
</tr>
<tr>
<td></td>
<td>All safety &amp; sanitation standards maintained during class time</td>
<td>7-10</td>
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<tr>
<td><strong>Tools &amp; Equipment</strong></td>
<td>Needs assistance ≥70% of the time in operating equipment and/or tools</td>
<td>1-3</td>
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<td>Operates all equipment or tools correctly, but requires assistance about 33% of the time</td>
<td>4-6</td>
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<tr>
<td></td>
<td>Operates all equipment or tools correctly after instruction</td>
<td>7-10</td>
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<tr>
<td><strong>Recipe &amp; Menu Understanding</strong></td>
<td>Minimal knowledge of relevant recipes, ingredients &amp; menus (if applicable)</td>
<td>1-3</td>
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<tr>
<td></td>
<td>Understands at least 60% of the information about relevant recipes, ingredients &amp; menus (if applicable)</td>
<td>4-6</td>
</tr>
<tr>
<td></td>
<td>Thorough understanding of all information about relevant recipes, ingredients &amp; menus (if applicable)</td>
<td>7-10</td>
</tr>
<tr>
<td><strong>Mise en Place</strong></td>
<td>Unprepared to work; maintenance of work area below standards</td>
<td>1-3</td>
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<tr>
<td></td>
<td>Preparation of work area or maintenance of area below standards</td>
<td>4-6</td>
</tr>
<tr>
<td></td>
<td>Work area prepared &amp; maintained throughout class time</td>
<td>7-10</td>
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<tr>
<td><strong>Knowledge &amp; Skills</strong></td>
<td>Minimal knowledge and skills</td>
<td>0-10</td>
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<td></td>
<td>Knowledgeable of at least 50% of this topic's information and can demonstrate at least 50% of the relevant skills</td>
<td>11-20</td>
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<td></td>
<td>Knowledgeable of at least 75% of this topic's information and can demonstrate at least 75% of the relevant skills</td>
<td>21-30</td>
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<td></td>
<td>Well-versed in topic; performed all tasks as instructed or required</td>
<td>31-40</td>
</tr>
</tbody>
</table>

**Class Topic:** ____________________  
Total Points Possible: 100  
Total Points Earned: