



Course Number HOS 246	Course Title Artisanal Breads	Credits 2
Hours: Lecture/Lab/Other 1/3/0	Co- or Pre-requisite HOS 217	Implementation Semester & Year Fall 2022

Catalog description:

How to produce and merchandise restaurant-style desserts. Along with an emphasis on dessert menu planning, production techniques are practiced involving plate-up, garnish, and component-style desserts. 1 lecture/4 laboratory hours.

General Education

Category:
Not GenEd

Course coordinator:

Douglas Fee
feed@mccc.edu
609 570-3447

Required texts & Other materials:

On Baking 3rd edition, S. Labensky, P. Martel, E. Van Damme Kindle version is acceptable

Course Student Learning Outcomes (SLO):

Upon successful completion of this course the student will be able to:

1. Use safe and sanitary methods for bake shop production. [Supports ILGs # 3; PLOs # 1]
2. Understanding the fundamentals for industry standard of bread products while demonstrating a working knowledge of the selection of ingredients necessary to produce quality goods. [Supports ILGs # 3, 11; PLOs # 1, 5, 8]
3. Demonstrate a working knowledge of utilizing formulas used in commercial bakeshops. [Supports ILGs # 1, 2, 3, 11; PLOs # 1, 2]
4. Demonstrate a working knowledge of proper mixing methods, baking techniques, assemble and presentation of breads. [Supports ILGs # 3, 11; PLOs # 1, 5, 8]
5. Demonstrate the ability to evaluate and analyze products in terms of flavor aroma, appearance and texture. [Supports ILGs # 1, 2; PLOs # 6]
6. Produce various types of bread and bread products meeting consistently high standards. [Supports ILGs # 2, 3, 11; PLOs # 1, 5, 6, 8]

Course-specific Institutional Learning Goals (ILG):

Institutional Learning Goal 1. Written and Oral Communication in English.

Students will communicate effectively in both speech and writing.

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

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

Institutional Learning Goal 11. Critical Thinking: Students will use critical thinking skills understand, analyze, or apply information or solve problems.

Program Learning Outcomes for Culinary/Pastry Arts (PLO)

- 1, Apply safe and sanitary practices within any food production department compliant with laws and safety regulations.
2. Develop appropriate menus and recipe selections and recognize costs incurred and apply cost control techniques
4. Develop professional written and verbal communication and computational skills related specifically to hospitality.
5. Demonstrate proficiency in a variety of professionally recognized culinary / pastry skills / techniques.
6. Apply practical culinary / pastry techniques that stress creativity and innovation with respect to flavor and texture in food production
8. Create and critique high-quality food products with artistic designs

Units of study in detail.

Unit I History of Bread Making, Ingredients and Their Effects [Supports Course SLO # 2]

- Discuss and explain mechanized bread making and direct mixing method and intensive mixing method
- Analyze and distinguish properties of flour, wheat, other grains and whole grains
- Assess the effect of water, salt and yeast in bread production
- Assess the effect of sweeteners, fats and oils, milk products and eggs
- Assess the effects of nuts, seeds, grains, and dried fruits in bread production

Unit II Basic Baker's Percentage, Mixing Methods, Fermentation, Division and Shaping of Loaves and Rolls [Supports Course SLO # 1, 2, 3, 4, 5]

- Understand the international language for bakers
- Modify batch sizes
- Utilize the two stages in the dough mixing process and dough transformation
- Utilize the short mix method and intensive mix method

- Through production demonstrate a working knowledge of yeast fermentation and bacterial fermentation and manipulating fermentation and pre-ferments
- Demonstrate a working knowledge of esters and enzymes
- Produce breads giving form to dough utilizing proper division of dough and the shaping of loaves and rolls

Unit III Proofing, Retarding and Baking [Supports Course SLO # 6]

- Understand and apply principles of proofing versus bulk fermentation and gas production in successful proofing
- Understand and apply the principles of the degradation of dough structure and dough degradation in retarding

Unit IV Rich and Laminated Doughs and Creating Dough Formulas [Supports Course SLO # 1, 5, 6, 8]

- Turning lean dough into rich dough
- Utilize the lamination process and working with laminated dough products

Unit V Advanced Bread Techniques [Supports Course SLO # 1, 5, 6]

- Analyze flour composition and flour milling technology
- Employ advanced Baker's Percentage
- Demonstrate a working knowledge for controlling fermentation (living and nonliving players)
- Create decorative dough pieces

Evaluation of student learning:

Participation and class assignments	10%
Practical Tests	20%
Homework and Quizzes	10%
Kitchen and Service Performance	50%
Final exam	10%