

COURSE OUTLINE

Revision: D. Wittmann-Rick CEPC, CCE July 03

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Bread I
COURSE NUMBER:	FSD 166
TYPE OF COURSE:	Vocational Preparatory
COURSE LENGTH:	2 weeks
CREDIT HOURS:	5
LECTURE HOURS:	40
LAB HOURS:	20
CLASS SIZE:	2 to 4
PREREQUISITES:	FSD 160 (Pastry & Baking Orientation) or permission of instructor.

COURSE DESCRIPTION:

This is the first of four modules, each for two weeks in duration. During this two-week module the student will be introduced to the basic mixing methods of yeast doughs, the preparation of enrobed doughs, and shaping of a variety of rolls, basic and specialty breads, breakfast and savory items. During this course, the student will gain an understanding of ingredients and their uses, correct scaling, baking, and finishing methods, and practice safety & sanitation procedures.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication – Read and listen actively to learn and communicate. Process information and apply to course production.

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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

2. Computation – Use arithmetic and other basic mathematical operations as required.
3. Human Relations – Use social interactive skills to work in groups effectively. Interact within team while creating a positive atmosphere.
4. Critical Thinking and Problem Solving – Together with the lead diagnose and solve problems within perimeters of given projects. Research of specialty product.
5. Personal Responsibility - Professional behavior, punctuality, motivation and self-assessment will be required.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

1. Prepare basic yeast and laminated doughs.
2. Shape three types of rolls, 2 types of braids, 5 types of danish, 2 types of coffee cakes.
3. Select, scale and store ingredients for assigned recipes.
4. Assist with inventory and record keeping of daily product.
5. Plate and store orders for dining rooms, functions and retail store.
6. Practice safety and sanitation procedures
7. Follow organizational guidelines

TOPICAL OUTLINE:

APPROX. HOURS

I.	Selection and scaling/measuring of ingredients	10
II.	Mixing skills using the basic mixing methods	15
III.	Portion control on raw and baked products	10
IV.	Shaping, proofing, baking and finishing of bread type products	15
V.	Packaging, plating and recording of product for function and retail	5
VI.	Sanitation and safety application	<u>5</u>
	Total	60

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