

## COURSE OUTLINE

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

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry & Specialty Baking
COURSE TITLE:	Bread II
COURSE NUMBER:	FSD 171
TYPE OF COURSE:	Vocational Preparatory
COURSE LENGTH:	2 weeks
CREDIT HOURS:	5
LECTURE HOURS:	40
LAB HOURS:	20
CLASS SIZE:	2 to 6
PREREQUISITES:	FSD 166 (Breads I) or permission of instructor.

## COURSE DESCRIPTION:

This is the second of four modules each for two weeks in duration. During this two-week-module, the student will practice the basic mixing methods of yeast doughs and muffin mixes. Preparation of the three enrobed doughs from start to finish including uniform shaping of individual product will be stressed. The student will prepare assorted rolls, breads, muffins, croissants, breakfast pastries, and savory items. During this course, the student will gain an understanding of ingredient functions and characteristics. Correct scaling; baking, and finishing methods will be reinforced as well as the practice safety & sanitation procedures.

FSD 171 Bread II  
August 22, 2009

#### STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication – Read and listen actively to learn and communicate within the team. Process given information and assist Bread 1 students.
2. Computation – Use arithmetic and other basic mathematical operations as required.
3. Human Relations – Use social interactive skills to work with the team effectively. Interact within team while maintaining a positive atmosphere within the team.
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 this course, the student will be able to:

1. Prepare yeast doughs using the three basic mixing methods efficiently.
2. Prepare enrobed dough.
3. Demonstrate the mixing, portioning and baking of assorted muffins.
4. Prepare five types of danish fillings
5. Shape at least six types of danish pastries, braids, and rolls.
6. Operated and care for the ovens, proof-box, sheeter, and rolling pin in a safe and efficient manner.
7. Assist in selecting, scaling, and storing ingredients accurately and properly.
8. Prepare and accurate inventory of prepared products, and follow organizational guidelines

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July 29, 2003

TOPICAL OUTLINE:	APPROX. HOURS
I. Selection and measuring of ingredients	10
II. Mixing skills using the basic mixing methods	15
III. Portioning, sheeting, and storing appropriately	10
IV. Shaping, proofing and baking of bread type products	10
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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