

## COURSE OUTLINE

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

DEPARTMENT:	Hospitality & Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Bread III
COURSE NUMBER:	FSD 172
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 171 (Bread II) or permission of instructor

## COURSE DESCRIPTION:

This is the third of four modules each for two weeks in duration. During this two-week module the student will be mixing assorted yeast doughs and specialty breads, assist junior students in the preparation of the three enrobed doughs from start to finish including uniform shaping of individual product will be stressed. Assist junior students in the preparation of assorted rolls, breads, muffins, croissants, breakfast pastries, and savor items while exercising quality and quantity control. During this course, the student will reinforce the understanding of ingredient functions and characteristics. Assist junior students in correct scaling, baking, and finishing methods, as well as the practice of safety and sanitation procedures.

FSD 172 Bread III  
July 29, 2003

#### STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication - Read and listen actively to learn and communicate with the team. Give verbal instruction and guidance to Bread I and II students. Assist in two-way communication between team members and the lead. Practice leadership through clear verbal and written instructions.
2. Computations - Assist in the application of 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. Act as a role model for your junior team members.
4. Critical Thinking and Problem Solving - Together with the lead diagnose and solve problems within perimeters of given projects. Assist junior students with analysis of projects, ingredient functions, characteristics, and finished product. Research and planning of specialty product.
5. Technology - Select and use appropriate tools for production of assigned product.
6. Personal Responsibility - Professional behavior, punctuality, motivation and self-assessment will be required. Take pride in one's work. Manage personal health and hygiene. Be motivated and able to continue learning and adapt to change.
7. Information Literacy - Access and evaluate information from a variety of sources including technology.

#### GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

1. Assist in the preparation of assorted yeast doughs.
2. Demonstrate the preparation of enrobed doughs.
3. Demonstrate the mixing, portioning and backing of assorted muffins.
4. Prepare and shape at least eight types of danish pastries, and 4 types of braids.
5. Assist in the operation and care for the ovens, proof-box, sheeter, and rolling pin in a safe and efficient manner.
6. Organize the selection, accurate scaling, and appropriate storing of ingredients.
7. Assist in the preparation of an accurate inventory of prepared products, and set an example in following organizational guidelines.

FSD 172 Bread III  
August 22, 2009

TOPICAL OUTLINE:	APPROX. HOURS
1. Practicing supervision	5
2. Assisting in mixing yeast doughs, selecting the appropriate mixing methods	15
3. Assist in portioning, sheeting, and storing product appropriately	15
4. Assist in shaping, proofing and baking of bread type products	15
5. Demonstrate packaging, plating and recording of product as needed	5
6. Sanitation and safety application	<u>5</u>
Total	60

REVISED BY: Daughild Wittmann-Rick CEPC, CCE  
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