

COURSE OUTLINE

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

DEPARTMENT:	Hospitality & Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Bread IV
COURSE NUMBER:	FSD 186
TYPE OF COURSE:	Vocational Preparatory
COURSE LENGTH:	2 weeks
CREDIT HOURS:	5
LECTURE HOURS:	40
LAB HOURS:	20
CLASS SIZE:	1 to 2
PREREQUISITES:	FSD 172 (Bread III) or instructor's permission

COURSE DESCRIPTION:

This is the last of four modules each for two weeks in duration. During this two-week module, the student will plan, organize, manage and evaluate a bread team of 4 to 12 junior students. The student prepares a daily plan under the guidance of the instructor, then delegates, supervises, evaluates tasks, and solves problems as needed. Leadership will be developed and reinforced. The student will practice 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 safety & sanitation procedures.

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STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication – Use of verbal and written communication to organize and lead the team. Practice two-way communication between team members and the lead. Practice leadership including clear verbal and written evaluation and counseling as needed.
2. Computation – Reinforce the application of mathematical operations as needed for multiplying, dividing and cost calculation of recipes.
3. Apply arithmetic and other basic mathematical operations as required to lead a successful team.
4. 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.
5. Critical Thinking and Problem Solving – Diagnose and solve problems within perimeters of given projects. Assist junior students with analysis of projects, ingredient functions and characteristics, finished product. Research and planning of specialty product.
6. Technology – select, use, and demonstrate appropriate tools for production of assigned product.
7. 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.
8. Information Literacy – Access and evaluate information from a variety of sources including technology.

GENERAL COURSE OBJECTIVES:

At the end of this course, the student will be able to:

1. Plan, organize and lead the daily production during this course.
2. Maintain quality and quantity control.
3. Identify and solve problems.
4. Expose the junior team members to a variety of product.
5. Demonstrate basic and advanced shaping techniques, and handling of specialty breads.
6. Oversee the operation and care for the ovens, proof-box, sheeter, and rolling pin in a safe and efficient manner.
7. Evaluate each team member's progress at the end of this course.

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GENERAL COURSE OBJECTIVES: (cont.)

8. Identify the strengths and areas of needed growth of each team member.
9. Delegate the preparation of an accurate inventory of prepared products, and set and example of professional behavior.

TOPICAL OUTLINE:	APPROX. HOURS
I. Practicing supervision in all aspects of running the bread team	25
II. Schedule the mixing of yeast doughs, selecting the appropriate mixing methods, and portion quantity and shape	15
III. Guide the junior team members in shaping, proofing and baking of bread type products	10
IV. Demonstrate packaging, plating and recording of product as needed	5
V. Sanitation and safety application	<u>5</u>
Total	60

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