

## SYLLABUS

<b>DATE OF LAST REVIEW:</b>	07/27/2019
<b>CIP CODE:</b>	12.0501
<b>SEMESTER:</b>	Departmental syllabus
<b>COURSE TITLE:</b>	Yeast Bread Production
<b>COURSE NUMBER:</b>	BAKE 0130
<b>CREDIT HOURS:</b>	3
<b>INSTRUCTOR:</b>	Departmental syllabus
<b>OFFICE LOCATION:</b>	Departmental syllabus
<b>OFFICE HOURS:</b>	Departmental syllabus
<b>TELEPHONE:</b>	Departmental syllabus
<b>EMAIL:</b>	Departmental syllabus <i>KCKCC-issued email accounts are the official means for electronically communicating with our students</i>

**PREREQUISITES:** CULN-0205 ServSafe, BAKE-0100 Bakeshop Principles

**REQUIRED TEXT AND MATERIALS:** Please check with the KCKCC bookstore, <http://www.kckccbookstore.com> for the required text for your particular class.

**COURSE DESCRIPTION:** This course takes an in-depth look in the production of yeast dough, types of products that are made with yeast, mixing methods, various doughs, faults and how they are caused when a poor product is produced. Students will create a variety of yeast products such as pan bread, soft rolls, French bread, croissants and danish to name a few.

**METHOD OF INSTRUCTION:** A variety of instructional methods may be used depending on content area. These include but are not limited to: lecture, multimedia, cooperative/collaborative learning, labs and demonstrations, projects and presentations, speeches, debates, panels, conferencing, performances, and learning experiences outside the classroom. Methodology will be selected to best meet student needs.

### **COURSE OUTLINE:**

- I. Understanding Yeast Doughs
  - A. Yeast Product Types

- B. Yeast Dough Production
- C. Types of Dough-Making Processes
- D. Controlling Fermentation
- E. Bread Faults and Their Causes
- II. Lean Yeast Dough
  - A. Crisp-Crusted Bread Formulas
  - B. Soft-Crusted Bread
  - C. Rye Bread Formulas
  - D. Makeup Techniques
- III. Rich Yeast Doughs
  - A. Sweet Dough and Rich Dough Formulas
  - B. Rolled-in Dough Formulas
  - C. Fillings and Toppings
  - D. Makeup Techniques

**EXPECTED LEARNER OUTCOMES:**

- A. The student will be able to categorize yeast products into three types.
- B. The student will be able to list and implement the twelve basic steps in yeast dough production.
- C. The student will be able to list and explain the procedures used for controlling fermentation and examine the guide for breads faults and their causes.
- D. The student will be able to prepare lean straight doughs and doughs made with a sponge.
- E. The student will be able to produce simple sweet doughs, toppings and fillings.
- F. The student will be able to produce rolled-in yeast doughs, toppings and fillings.

**COURSE COMPETENCIES:**

Upon successful completion of this course:

- The student will be able to categorize yeast products into three types.*
- 1. The student will be able to define lean dough, rich dough and rolled-in dough.
- 2. The student will be able to differentiate the yeast product types according to their characteristics.
- The student will be able to list and implement the twelve basic steps in yeast dough production.*
- 3. The student will be able to numerically list the twelve basic steps in yeast dough production.
- 4. The student will be able to demonstrate proper scaling of ingredients.
- 5. The student will be able to categorize the mixing step into three separate mixing methods.
- 6. The student will be able to demonstrate the “windowpane” test.
- 7. The student will be able to demonstrate the proper procedure for fermenting yeast dough.
- 8. The student will be able to demonstrate folding or punching a dough and explain the four purposes of this step.
- 9. The student will be able to scale and portion dough according to recipe guidelines.
- 10. The student will be able to demonstrate rounding, benching, and makeup/panning techniques.

11. The student will be able to define proofing and explain its purpose.
12. The student will be able to identify the changes that occur during the baking step.
13. The student will be able to demonstrate how to correctly control the baking step through oven temperature and time.
14. The student will be able to compare and contrast washes used in baking.
15. The student will be able to demonstrate the use of washes with yeast breads.
16. The student will be able to implement proper cooling and storage procedures of yeast products.

*The student will be able to list and explain the procedures used for controlling fermentation and examine the guide for bread faults and their causes.*

17. The student will be able to explain the effects of time on fermentation.
18. The student will be able to apply the procedure for determining water temperature.
19. The student will be able to apply the procedure for modifying yeast quantities.
20. The student will be able to discuss other factors that control fermentation.
21. The student will be able to define retarding.
22. The student will be able to determine when retarding is needed and demonstrate the proper technique of incorporation.
23. The student will be able to read and interpret the different aspects of bread faults and their causes through its shape; flavor; texture/crumb; and crust.

*The student will be able to prepare lean straight doughs and doughs made with a sponge.*

24. The student will be able to produce a variety of crisp-crust breads using the straight dough and sponge method.
25. The student will be able to produce a variety of soft-crust breads using the straight dough and sponge method.
26. The student will be able to demonstrate a variety of makeup techniques including, but not limited to: rolls of different shapes; loaves; braids; ties/knots; etc.

*The student will be able to produce simple sweet doughs, toppings and fillings.*

27. The student will be able to produce a variety of sweet doughs.
28. The student will be able to produce toppings and fillings for sweet doughs.

*The student will be able to produce rolled-in yeast doughs, toppings and fillings.*

29. The student will be able to produce Danish and croissant dough.
30. The student will be able to produce fillings and toppings for rolled-in dough products.

**ASSESSMENT OF LEARNER OUTCOMES:** Student progress is evaluated by means that include, but are not limited to, exams, written assignments, lab participation, demonstration and class participation.

**SPECIAL NOTES:**

This syllabus is subject to change at the discretion of the instructor. Material included is intended to provide an outline of the course and rules that the instructor will adhere to in evaluating the

student's progress. However, this syllabus is not intended to be a legal contract. Questions regarding the syllabus are welcome any time.

Kansas City Kansas Community College is committed to an appreciation of diversity with respect for the differences among the diverse groups comprising our students, faculty, and staff that is free of bigotry and discrimination. Kansas City Kansas Community College is committed to providing a multicultural education and environment that reflects and respects diversity and that seeks to increase understanding.

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