

SYLLABUS

| | |
|-----------------------------|--|
| DATE OF LAST REVIEW: | 07/28/2019 |
| CIP CODE: | 12.0501 |
| SEMESTER: | Departmental syllabus |
| COURSE TITLE: | Artisan Bread Production |
| COURSE NUMBER: | BAKE 0140 |
| CREDIT HOURS: | 2 |
| INSTRUCTOR: | Departmental syllabus |
| OFFICE LOCATION: | Departmental syllabus |
| OFFICE HOURS: | Departmental syllabus |
| TELEPHONE: | Departmental syllabus |
| EMAIL: | 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 and BAKE-0130 Yeast Bread Production. |

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

COURSE DESCRIPTION: Students will fine tune their yeast bread making skills and learn to make more distinctive, handcrafted yeast products. They will learn advanced techniques that have been around generations in Europe and becoming more popular in the United States. Students will prepare doughs using a pre-ferment and/or sourdough starter such as a traditional Sourdough Bread.

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 Artisan Breads
 - A. What is artisan bread?
 - 1. Baking
 - B. Flour
 - C. Pre-ferments
 - D. Sourdough Starters
 - E. Autolyse
 - F. Fermentation
 - G. Baking
- II. Making Artisan Breads
 - A. Rye Bread
 - B. Pumpernickel
 - C. Sourdough
 - D. Other specialty breads
- III. Makeup Techniques

EXPECTED LEARNER OUTCOMES:

- A. The student will be able to explain the differences between artisan bread and other yeast products.
- B. The student will be able to distinguish the yeast pre-ferments from the sourdough starters.
- C. The student will be able to produce a variety of starters and pre-ferments.
- D. The student will be able to explain and demonstrate autolyse.
- E. The student will be able to create a variety of breads using starters and pre-ferments, using various makeup techniques.
- F. The student will be able to create a variety of specialty breads, using various makeup techniques.

COURSE COMPETENCIES:

Upon successful completion of this course:

- The student will be able to explain the differences between artisan bread and other yeast products.*
- 1. The student will be able to define artisan bread and artisan.
 - 2. The student will be able to compare and contrast artisan bread from lean/rich yeast dough products.
 - 3. The student will be able to describe and utilize appropriate baking temperatures and panning techniques to achieve a true artisan bread.
 - 4. The student will be able to describe the type of flour that is used for artisan breads.
 - 5. The student will be able to select flour for artisan breads.
- The student will be able to distinguish the yeast pre-ferments from the sourdough starters.*
- 6. The student will be able to list and explain different types of yeast pre-ferments.
 - 7. The student will be able to define sourdough.
 - 8. The student will be able to describe the main components of creating a sourdough starters.

9. The student will be able to outline the process of fermentation.

The student will be able to produce a variety of starters and pre-ferments.

10. The student will be able to produce varying yeast pre-ferments.
11. The student will be able to produce sourdough starters.

The student will be able to explain and demonstrate autolyse.

12. The student will be able to define autolyse.
13. The student will be able to explain the process of autolyse and why it is used.
14. The student will be able to create a dough, incorporating the autolyse step.

The student will be able to create a variety of breads using starters and pre-ferments, using various makeup techniques.

15. The student will be able to produce artisan breads made with pre-ferments such as variations of Biga, Poolish and others.
16. The student will be able to produce artisan breads made with starters such as sourdough, rye, pumpernickel, and others.
17. The student will be able to makeup artisan breads using a variety of techniques appropriate to the bread.

The student will be able to create a variety of specialty breads, using various makeup techniques.

18. The student will be able to produce specialty breads such as focaccia, herb breads, bagels and others.
19. The student will be able to makeup specialty breads using a variety of techniques appropriate to the bread.

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

Kansas City Kansas Community College offers equal educational opportunity to all students as well as serving as an equal opportunity employer for all personnel. Various laws, including Title IX of the Educational Amendments of 1972, require the college's policy on non-discrimination be administered without regard to race, color, age, sex, religion, national origin, physical handicap, or veteran status and that such policy be made known.

Kansas City Kansas Community College complies with the Americans with Disabilities Act. If you need accommodations due to a documented disability, please contact the Director of the Academic Resource Cntr, in Rm. 3354 or call at: 288-7670