

**Course:** CULA 128 The Art of Bread  
**Department:** Culinary Arts  
**Course Description:** The Art of Bread

In this course students are taught the fundamentals of bread production. Students learn the proper textures, flavor, production methods for doughs, and the work ethic and terminology for being a baker. A wide variety of breads are explored in the bake shop utilizing cultivated yeast, wild yeast starters, and chemically leavened doughs. Laminated doughs, rich doughs, and artisan breads are included in this foundation class. Students should be prepared for some lifting and physical manipulation of dough as a part of their production. Mise en place, organization, and sanitation are an integral part of this course. Two lecture and two laboratory hours per week. Prerequisites: CULA 143 Foundations of Baking. Note: It is strongly recommended that students should have successfully tested out of or completed ENGL 092 Preparing for College Reading II and MATH 010 Fundamentals of Mathematics before enrolling in this course.

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
<p>1. Confidently show competence in producing various forms of yeast dough and quick breads.            Examples but not limited to:                Italian bread                Baguettes                Batards                Rolls                Crusty rolls                Walnut Pecan Crusty Bread                Rye Bread                Pumpkin Loaf                Lemon Pound Cake                Cinnamon Rolls                Muffins                Scones                Biscuits                Twists                Whole Grain Breads                Gluten Free Breads                (WC, IL, QL, OC, CCT, GL)</p>	<p>Reading assignment will be due for specific baked items being produced that week.</p> <p>Participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week.</p> <p>Students will also take critical notes to prepare them for the entering the bakeshop.</p> <p>Upon entering the bakeshop, students will prepare assigned recipes for daily production.</p>	<p>Students may be tested throughout the semester on specific areas of the bake shop production studied through lecture, hand on production, and reading assignments.</p> <p>Critique all daily production through visual analysis and through taste.            Focus points include:            Description of mixing methods            Crumb            Color            Texture            Uniformity            Flavor</p>
<p>2. Display the ability to properly utilize the bakers' scale, digital scales, and liquid/volume measures.            (WC, IL, QL, CCT)            Understand the difference between the</p>	<p>Reading assignment will be due for specific baked items being produced that week.</p> <p>Weekly students will be utilizing the various methods of scaling ingredients. This will hone their skills and create</p>	<p>Instructor will evaluate daily food production that is presented by the individual that has prepared it.</p> <p>Student will be critiqued in the following</p>

<p>two methods of measuring ingredients: Weight vs. Volume</p> <p>Clearly communicate proper bakeshop equipment identification and measurement systems (WC, OC, IL, CCT)</p>	<p>the correct thought process when reading formulas. Participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week.</p> <p>Students will also take critical notes to prepare them for the entering the bakeshop.</p> <p>Upon entering the bakeshop, students will prepare assigned recipes for daily production.</p>	<p>areas: Eye appeal Presentation of food product Timeliness of presentation</p> <p>Critique all daily production through visual analysis and through taste.</p>
<p>3. Fluently convey the trade terminology used in the production of:</p> <p>Yeast Dough Quick Breads Rich Dough Rolled In Dough (WC, OC, IL, CCT)</p>	<p>Reading assignment will be due for specific baked items being produced that week.</p> <p>Participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week.</p> <p>Students will also take critical notes to prepare them for the entering the bakeshop.</p> <p>Upon entering the bakeshop, students will prepare assigned recipes for daily production.</p>	<p>Critique all daily production through visual analysis and through taste.</p> <p>Students ability to verbalize and recognize the positives as well as any faults of the prepared baked items.</p>
<p>4. Clearly communicate the Method of Preparation (MOP) for yeast dough</p> <p>Yeast Doughs: 12 steps Straight dough; Modified Straight dough; and Sponge methods Quick Breads: Muffin; Biscuit; Creaming methods</p> <p>And the proper handling of different yeasts:</p> <p>Cake/Fresh</p>	<p>Reading assignment will be due for specific baked items being produced that week.</p> <p>Participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week.</p> <p>Production of a variety of baked goods using each of these methods to understand the differences and why each method is chosen for a specific item.</p> <p>Producing baked items using the varieties of yeasts covered in lecture to understand how they will perform.</p> <p>Students will also take critical notes to prepare them for the</p>	<p>Critique all daily production through visual analysis and through taste.</p> <p>Students ability to verbalize and recognize the positives as well as any faults of the prepared baked items.</p>

<p>Dry Instant/Active Natural/Wild (WC, OC, IL, CCT)</p>	<p>entering the bakeshop. Upon entering the bakeshop, students will prepare assigned recipes for daily production.</p>	
<p>5. Understand the need for and usage of Bigas, Poolish, Levain Levure, Sour Dough, and other preferment's (WC, OC, IL, CCT)</p>	<p>Reading assignment will be due for specific baked items being produced that week.</p> <p>Participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week.</p> <p>Preparing natural starters and learning what steps need to be taken in order for the starter to survive, which may include "feeding" or simply letting the starter ferment for a set period of time.</p> <p>Students will also take critical notes to prepare them for the entering the bakeshop.</p> <p>Upon entering the bakeshop, students will prepare assigned recipes for daily production.</p>	<p>Critique all daily production through visual analysis and through taste.</p> <p>Students ability to verbalize and recognize the positives as well as any faults of the prepared baked items.</p> <p>The student may be given a final exam at the end of the semester that encompasses the entire semester long class.</p>

This course includes the following core competencies: [Written Communication – WC](#); [Quantitative Literacy - QL](#); [Oral Communication – OC](#); [Information Literacy – IL](#); [Critical and Creative Thinking – CCT](#); [Global Learning – GL](#)