

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-22-22

[Syllabus Statements](#)

I. CATALOG DESCRIPTION

Course Number: FSDT2040
Course Title: Advanced Bread Baking and Techniques
Prerequisite(s): FSDT1050

Catalog Description: Advanced techniques and procedures used for producing quality artisan style breads and bread art.

Credit Hours: 2.0
Class Hours: 15
Lab Hours: 45
Total Contact Hours: 60

II. COURSE OBJECTIVES: *Course will:*

- A. Classify artisan breads and bread art.
- B. Explain techniques and procedures for producing artisan style bread products.
- C. Discuss creation of dough formulas and advanced baker's percentages.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

- A. Student Learning Outcomes: *Student will be able to:*
 - 1. Apply the techniques in the class to produce quality artisan breads and bread art.
 - 2. Demonstrate proper baker's percentages and create their own bread formulas.
- B. General Education Learning Outcomes (GELOs)
 - 1. GELO 3: Critical Thinking & Problem Solving
 - Outcome 4: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

IV. CONTENT/TOPICAL OUTLINE: *course outline may provide more detailed information.*

- A. Artisan bread history
- B. Ingredients and their effects
- C. Mixing methods
- D. Fermentation
- E. Division and Shaping
- F. Proofing and retarding
- G. Baking
- H. Creating dough formulas
- I. Advanced Baker's Percentage
- J. Decorative dough pieces (topic)

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): DiMuzio, Daniel, T., *Bread Baking: An Artisans Perspective*, Wiley, 2010, ISBN# 978-0-470-13882-3.
- B. Other Resources:
 - 1. Online websites/audiovisuals
 - 2. Class presentations
 - 3. Computer with internet access

VI. METHODS OF PRESENTATION/INSTRUCTION

- A. Methods of presentation typically include a combination of the following:
 - 1. Lecture, lab work
 - 2. Videos/PowerPoint presentations
 - 3. Class discussion
 - 4. Banquet/Buffer

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of the following:
 - 1. Attendance/Lab Evaluations
 - 2. Homework
 - 3. Exams
 - 4. Lab Practicals
- B. SCC STANDARD GRADING SCALE POLICY:

| | | | |
|----|--------|----|----------|
| A+ | 95-100 | C+ | 75-79 |
| A | 90-94 | C | 70-74 |
| B+ | 85-89 | D+ | 65-69 |
| B | 80-84 | D | 60-64 |
| | | F | Below 60 |

VIII. SPECIFIC COURSE REQUIREMENTS:

- A. Successful completion of all exams, projects and additional assignments.
- B. A grade of 70% (C) or better needed in degree programs.