

**SOUTHEAST COMMUNITY COLLEGE**  
**COURSE SYLLABUS**  
**Community Services and Extended Learning**  
**Revision Date: 08-19-24**

**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 including straight doughs, sourdoughs, rich dough, laminate doughs and international bread.

Credit Hours: 1.5  
Class Hours: 8  
Lab Hours: 45  
Total Contact Hours: 53

**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, Current Edition.
- 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.** Lab work
- 2.** Videos/PowerPoint presentations
- 3.** Class discussion
- 4.** Demonstrations

## **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.** A grade of 70% (C) or better needed in degree program courses.