**GROSSMONT COLLEGE**

**COURSE OUTLINE OF RECORD**

Curriculum Committee Approval: 03/16/2021

GCCCD Governing Board Approval: 05/18/2021

**CULINARY ARTS 183 – PASTRY SKILLS IN BREAD BAKING**

1. **Course Number Course Title Semester Units**

CA 183 Pastry Skills in Bread Baking 3

**Semester Hours**

2 hours lecture: 32-36 hours 64-72 outside of class hours 3 hours lab: 48-54 hours

144-162 total hours

2. **Course Prerequisites**

A “C” grade or higher or “Pass” in Culinary Arts 165 and 174 or equivalent.

**Corequisite**

None

**Recommended Preparation**

None

3. **Catalog Description**

The course will build on previous knowledge and increase proficiency in baking techniques for the production of artisan breads. Students will explore and demonstrate a broad spectrum of baking styles producing Middle Eastern, European and American style breads. Introduction to various grains, pre-ferments, mixing, shaping, and baking techniques will be explored. Other specialty bread related items such as quick breads, crackers and spreads will be incorporated within the course.

4. **Course Objectives**

The student will:

a. Analyze ingredients used in bread production.

b. Classify the equipment needed to make particular styles of breads.

c. Perform the various types of mixing methods.

d. Understand the role of pre-ferments.

e. Experience various baking schedules and the effect of varying temperatures.

f. Introduce steam baking for recommended bread types.

g. Compare and evaluate quality in final bread products.

h. Demonstrate use and care of professional baking equipment.

5. **Instructional Facilities**

1. Standard Classroom
2. Culinary Foods Laboratory

6. **Special Materials Required of Student**

a. White chef’s coat

b. Chef’s toque (hat)

c. Chef’s checkered pants

d. Safe industry standard working shoes

e. Knives as required by instructor

7. **Course Content**

1. Cultural bread ingredients
2. Bread Equipment
3. Mixing methods
4. Pre-ferments
5. Shaping
6. Decorative breads
7. Commercial production
8. Recipe calculation

8. **Method of Instruction**

a. Lecture and demonstrations

b. Monitoring laboratory sessions

c. Individual instruction

d. Group discussion

e. Product evaluation

f. Multimedia presentations

9. **Methods of Evaluating Student Performance**

1. Quizzes on assigned reading from text and Chefs demonstration lectures.
2. Laboratory evaluations of bread production skills and technique based on competency rubric.
3. Final exam composed of written responses to assigned reading and Chefs demonstration lectures.
4. Competency based final practical exam - time management/quality standards/technique/cleanliness/ communication, sanitation and safety for hands on recipes based on rubric.
5. Participation with pre-ferment discussions.

10. **Outside Class Assignments**

a. Assigned readings from text.

b. Building and maintaining a sourdough starter which requires feeding twice a day and monitoring fermentation.

c. Recipe research exercises.

d. Practice bread techniques acquired in class**.**

11. **Representative Texts**

a. Representative Texts:

Van Damme, Eddy. *On Baking: A Textbook of Pastry Fundamentals*. 4th edition, Pearson Education, Inc. 2020

b. Supplementary texts and workbooks:

None

**Addendum: Student Learning Outcomes**

Upon completion of this course, our students will be able to do the following:

* 1. Examine ingredients and demonstrate use of modern and classical techniques for artisan bread production.
  2. Apply the preparation and use of pre-ferments for bread doughs.

c. Employ bakers’ percentages to bread formulas.