



# COURSE OUTLINE

**Course Name:** Artisan Breads

**Department Head/Coordinator:** Department Head, Elizabeth Jang      **Effective Date:** January 28, 2013

**School or Centre:** School of Hospitality      **Department:** Baking and Pastry Arts

**Course History:** New Course      **Year of Study:** 1st Year Post-secondary

**Name of Replacing Course (if applicable):**      **Course Number:** BAKG 1341  
**Number of Credits:** 6

**Course Pre-requisites (if applicable):**

BAKG 1242, BAKG 1243, BAKG 1244, BAKG 1245, BAKG 1246, BAKG 1247

**Course Co-requisites (if applicable):**

**PLAR (Prior Learning Assessment & Recognition)**       No     Yes (details below):

**Course Description:**

This course focuses on the broad world of artisan bread making. Topics include the use of wild yeast, flavor building using long fermentation times, hearth-baking, variety grains and flours and variety shaping and molding. A variety of pre-ferments such as sourdough starters, biga and poolish are used extensively.

### **Instructional Strategies:**

Using an experiential learning approach, this course will also provide students with the opportunity to work independently and in cooperative teams to apply theory to practice and to reflect on their own performance and product outcomes. Demonstrations will be held to show the proper execution of methods, product make-up, portioning, proofing, baking and finishing. Group discussions are facilitated to reflect on processes, product outcomes and learning.

### **Course Learning Outcomes:**

Students will be able to:

- Differentiate the craft of artisan bread making with commercial bread making
- Manage fermentation rates of yeast doughs given fluctuations in temperature, dough size, equipment choice and production flow
- Cultivate a variety of sour starters using wild yeast to achieve desired flavor profiles
- Select ingredients and preparation methods to produce a variety of artisan breads
- Mix, portion, make up, proof, bake and finish products according to specifications
- Design, test and analyze artisan bread recipes using bakers' percentages, principles of fermentation, characteristics of ingredients and desired flavor, texture and shape outcomes
- Plan and execute daily production list to efficiently and confidently meet specific production criteria
- Evaluate product outcomes according to the theoretical principles and processes governing their production
- Apply mathematical principles to calculate formulas according to product specifications
- Adhere to industry health and safety standards in the preparation, handling and storage of products
- Comply with shop safety practices during production
- Practice professional etiquette and personal hygiene during production
- Work effectively as a team member during production
- Implement principles of bakery management and merchandising for inventory and cost control

### **Program Learning Outcomes:**

Upon completion of the program, students will be able to:

1. Adhere to industry health and safety standards in the preparation, handling and storage of baked goods
2. Comply with shop safety practices
3. Practice professional etiquette and personal hygiene as required by the food industry
4. Participate and communicate effectively as a team member
5. Implement principles of bakery management and merchandising for inventory and cost control
6. Plan and execute daily production lists to efficiently and confidently meet specific production criteria
7. Perform standard math functions to prepare baked goods
8. Prepare a variety of baked goods according to theoretical baking principles and processes which govern ingredient, methodology and environmental conditions
9. Evaluate product outcomes for consistency and accuracy in yield, flavor, texture and overall appearance according to product specifications and standards
10. Critically analyze and document performance to enhance comprehension and ongoing professional development

## Evaluation/Grading System

Grading System	Specify if 'Other':	Specify Passing Grade:
Letter Grades		B-

## Components and Weighting of the Assessment/Evaluation Plan:

Type	Percentage	Evaluation Plan (provide a brief explanation for each component especially if value exceeds 35%):
Lab Work	60	Instructor observation of daily hands-on skill development, organization and adherence to safety and sanitation practices
Quizzes/Tests	10	Theory quizzes
Participation	10	Self and peer evaluation, instructor evaluation, punctuality, attendance
Assignments	20	Online reflective journal, design and analyzation of recipes
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	<b>Total</b>	<b>100</b>

## Learning Environment/Type

Instruction Type	Hours Per Instruction Type	Comments
L - Classroom	20	
K - Shop/Teaching Kitchen	120	
S - Self-paced	10	
<b>Enter Total Hours</b>	<b>150</b>	

## Resource Material(s):

Resources are items in addition to tuition that the student is responsible for purchasing. Course resource information will be supplied by the department/instructor.

**Course Topics and Sequence Covered:**

Characteristics of artisan breads, preferments, sour starters, fermentation, gluten development, mixing time and flavor building in relation to artisan bread characteristics, techniques specific to artisan breads, variety grains and flours, mixing methods, dividing, moulding/shaping, proofing, scoring, baking, finishing, storage and packaging; mathematical conversions, application of baker's percentage; interpretation of formulas; correct use of tools & equipment; supporting team members; writing and executing daily production lists; critical analysis of product outcomes; recording observations of performance and development; punctuality; health and safety rules and regulations; application of inventory and waste management

### **VCC Education and Education Support Policies**

There are a number of **Education** and **Education Support** policies that govern your educational experience at VCC, please familiarize yourself with them.

The policies are located on the VCC web site at:

**<http://www.vcc.ca/about-vcc/policies/index.cfm>**

To find out how this course transfers, visit the BC Transfer Guide at [www.bctransferguide.ca](http://www.bctransferguide.ca).

**FOR COMMITTEE USE ONLY**

Date Approved by Education Council:		Date Approved by VCC Board (if applicable):	
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