

## BAKG 1341: Artisan Breads

---

### EFFECTIVE DATE

### DEPARTMENT

Baking & Pastry Arts  
**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 polish are used extensively. This course is part of the full-time Baking and Pastry Arts – Artisan Baking Program.

### CREDITS

6.0

### YEAR OF STUDY

1st Year Post-secondary

### PREREQUISITES

None

### COREQUISITES

None

### COURSE LEARNING OUTCOMES

Upon successful completion of this course, 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

## PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

## HOURS

Lecture: 20

Self-paced: 10

Other: 130

## 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

## GRADING SYSTEM

Letter Grade (A-F)

## PASSING GRADE

B-

## EVALUATION PLAN

Type	Percentage	Assessment activity
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

## COURSE TOPICS

- 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

## LEARNING RESOURCES

None

Notes:

- Course contents and descriptions, offerings and schedules are subject to change without notice.
- Students are required to follow all College policies including ones that govern their educational experience at VCC. Policies are available on the VCC website at:  
<https://www.vcc.ca/about/governance--policies/policies/>.
- To find out how this course transfers, visit the BC Transfer Guide at <https://www.bctransferguide.ca>.

---

**Broadway campus**  
1155 East Broadway  
Vancouver, B.C. Canada  
V5T 4V5

**Downtown campus**  
250 West Pender Street  
Vancouver, B.C. Canada  
V6B 1S9

**Annacis Island campus**  
1608 Cliveden Avenue  
Delta, B.C. Canada  
V3M 6P1

604.871.7000

**VCC.ca**

Generated at: 2:17 pm on Apr. 11, 2021