Course Prefix and Number: HRI 281  
Credits: 3

Course Title: Artisan Breads

Course Description: Provides an integrated study of both classical and modern bread baking methods. Focuses on craft baking using simple ingredients to create superior products. Prerequisite: HRI 115. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week.

General Course Purpose: This course is intended to increase the knowledge and skills of culinarians through introduction to, and production of, both classical and modern bread baking techniques/products.

Course Prerequisites and Co-requisites: 
Prerequisite: HRI 115

Student Learning Outcomes: 
Upon completing the course, the student will be able to:

a. Explain the differences between chemically, mechanically, and naturally leavened products;
b. Produce basic mechanically, chemically, and naturally leavened breads;
c. Identify and differentiate between different types of production methods or breads;
d. Identify and differentiate the differences between flour types and their uses in baking;
e. Explain the various mixing methods and their uses for bread production;
f. Explain and discuss correct baking terminology;
g. Explain and discuss the differences in production of the various styles of rolls and loaves;
h. Explain and be able to utilize basic formulae for bread production;
i. Create simple flavored bread from start to finish;
j. Explain the difference between sour dough and regular dough;
k. Explain the differences between a quick bread and leavened bread; and
l. Explain cultural influences on breads.

Major Topics to Be Included: 
a. French breads
b. Italian breads
c. Sweet and savory breads
d. Cheese breads
e. Mechanically leavened breads
f. Chemically leavened breads and quick breads

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