

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: BAK 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: BAK 128. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week. 3 credits

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/Corequisites:

Prerequisite: BAK 128

Course Objectives:

Upon completing the course, the student will be able to:

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

Major Topics to be Included:

- French breads
- Italian breads
- Sweet and savory breads
- Cheese breads
- Mechanically leavened breads
- Chemically leavened breads and quick breads

Effective Date/Updated: August 1, 2024