

HRI 281 Artisan Breads

COURSE OUTLINE

Prerequisites:

Prerequisites: HRI 158 HRI128 HRI 106

Co-requisites: HRI 280

Course Description:

(3 CR) Provides an integrated study of both classical and modern baking methods. Focuses on craft baking using simple ingredients to create superior products. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week.

Semester Credits: 3 Lecture Hours: 2 Lab/Recitation Hours: 3

HRI 281

Course Outcomes

At the completion of this course, the student should be able to:

- Identify and understand equipment and materials in the industry
- Comprehend the different qualities and applications of ingredients used for baking
- Be able to formulate recipes using baker's percentages
- Know how to hand mix, shape, and bake dough into traditional and decorative loaves.
- Understand the process of dough fermentation and be able to detect when dough is ready for shaping and baking.
- Produce natural leavened bread without the aid of commercial yeast.
- Distinguish the difference between making rye and wheat breads.

VIRGINIA WESTERN COMMUNITY COLLEGE
PO Box 14007
Roanoke, VA 24038
(540)-857-7273



HRI 281 Artisan Breads

Required Materials:

Required Materials Here

VWCC Baking kit

Textbook:

: the Bread Baker's Apprentice Mastering the Art of Extraordinary Bread By Peter Reinhart First Edition or current. Ten Speed Press ISBN#: 978-158008-268-6

The following supplementary materials are available:

1. scales
2. Cutting boards
3. bowls

VIRGINIA WESTERN COMMUNITY COLLEGE
PO Box 14007
Roanoke, VA 24038
(540)-857-7273



HRI 281 Artisan Breads

Topical Description: (Outline chapters and sections to be covered in the book – may include timeline)

Artisan Breads

Week 1	Introduction Safety Video Syllabus Quiz #1 Reading assignment Text – Introduction (discussion) Assumptions and Rationales pg 27 - 45 Bakers Math Lab – Anadama Bread pg 108) and Portuguese Sweet Bread
Week 2	Quiz #2 The Twelve Stages of Bread pg 48 - 101 Lab – Marbled Rye Loafs and Bagels
Week 3	Quiz #3 Bakers Math Pre ferments pg 104 - 107 Lab – French Bread (baguettes)
Week 4	Bakers Math Lab – Pain a l’Ancienne (baguettes) and Cranberry Walnut Celebration Bread
Week 5	Guest lecturer – Breads of the World Lab – To be announced
Week 6	Quiz #4 Lab - Focaccia and Lavash Crackers
Week 7	Bakers Math Ciabatta and Potato, Cheddar and Chive Torpedoes
Week 8	Final Exam Practical Exam

VIRGINIA WESTERN COMMUNITY COLLEGE
PO Box 14007
Roanoke, VA 24038
(540)-857-7273



Artisan Breads HRI 281

Notes to Instructors

VIRGINIA WESTERN COMMUNITY COLLEGE
PO Box 14007
Roanoke, VA 24038
(540)-857-7273

