

**Virginia Western Community College**  
**BAK 281**  
**Artisan Breads**

**Prerequisites**

Pre/Corequisite: BAK 280

**Course Description**

Provides an integrated study of both classical and modern baking methods. Focuses on craft baking using simple ingredients to create superior products

**Semester Credits: 3 Lecture Hours: 2 Lab/Clinical/Internship Hours: 3**

**Required Materials****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

**Other Required Materials:**

- a. 2 (preferred) Uniforms consisting of: Chef Jacket with school logo and name, black & white checkered pants, white apron, white chef hat, black closed heel and toe, non-skid shoes.
- b. Notebook, PEN, calculator, Sharpie Marker.
- c. Pocket bimetallic stem thermometer. Digital is ok, but standard will do. Can be purchased at any kitchen type store, department store, Bed, Bath and Beyond.

**The following supplementary materials are available:**

1. CD ROM
2. Studying cards

**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.

## **Topical Description**

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

### **Notes to Instructors**

- None

[ADA Statement](#) (PDF)

[Title IX Statement](#) (PDF)