

Directions: Please input brief Course LO's (no more than 5) and Day-to-Day Content Themes, and email to gene@culinaryed.org. If you have questions, please don't hesitate to contact Gene at 541.639.7262.

Course Prefix / Number and Title: FDST 2213 ADVANCED BREADS

Faculty Member Info:

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Course Learning Outcomes:

Directions: Please select one or more of the assessments methods and assign to every LO:

✓ Quizzes / exams
✓ Assignments, projects or presentations
✓ Competency based learning activities
✓ Review of student uniform, attitudes, behavior

At the conclusion of this course, students should have the ability to:	The course learning outcomes will be verified by one or more of the following assessments:
✓ Properly mix doughs utilizing the three main mixing techniques and explain the concept of strength as it relates to those mixing methods.	✓ Competency based learning activities
✓ Explain the different ways to use fermentation and how to control it to ensure consistent quality products.	✓ Competency based learning activities ✓ Assignments, projects or presentations
✓ Explain the analytical specifications of various wheat and gluten free flours.	✓ Competency based learning activities ✓ Assignments, projects or presentations ✓ Quizzes / exams
✓ Properly produce preproofed frozen dough products.	✓ Competency based learning activities
✓ Participation in Brightwater / NWACC service learning activity	✓ Service learning activity

Course Overview

Directions: Please provide a brief list of the content covered on the particular day, and ensure there is an "engaged" activity on day one that reaches beyond that of introduction / review syllabus. All lab courses have a practical exam on day 15.

Day	Day-to-Day Content
1	The history and development of bread
2	The loss and return of artisan bread baking
3	Mixing techniques I
4	Mixing techniques II
5	Preferments I
6	Preferments II
7	Retarding techniques
8	Sourdough
9	Ash content, moisture content and enzyme activity
10	Milling techniques

11	Rich and laminated doughs I
12	Rich and laminated doughs II
13	Parbaked and preproofed frozen products
14	Commercial production
15	Practical Exam