

# Baking II Breads & Pastries

CHEF2430 001

## Instructor Information

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## Course Description

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This course is designed to equip you with the essential knowledge and skills required to create artisan bread formulas, pre-fermented dough formulas, and pastries that exhibit exceptional texture, flavor, and a polished, professional appearance. The curriculum covers the entire bread and pastry production process, encompassing dough development through mixing techniques, precise shaping, effective baking methods, and proper storage practices for bread, rolls, and pastries.

Throughout the course, our primary focus will be on establishing a deep understanding of the intricate relationship between fermentation and flavor, while also delving into the science behind various ingredients. You will receive comprehensive instruction on the utilization of ingredients, tools, and equipment vital for producing artisan breads and pastries of professional quality.

## Course Student Learning Outcomes

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- Demonstrate understanding of 10 steps of the bread baking process.

- Discuss theory of dough development process and proper steps.
- Discuss the fermentation process and how they can contribute to flavor.
- Discern advantages and drawbacks of preferments.
- Work with specialty flours.
- Use terminology specific to the production of bread and pastries.
- Demonstrate hands-on skills for mixing, shaping, baking, storing and distributing bread, rolls and pastries.
- Produce bread and pastry items that are retail quality in appearance, flavor and texture.

## College Wide Student Learning Outcomes

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- Acquire substantive knowledge in their intended major
- Communicate effectively
- Develop quantitative literacies necessary for their chosen field of study
- Think critically and creatively
- Develop civic literacy and the capacity to be community-engaged learners who act in mutually beneficial ways.
- Develop the knowledge and skills to work with others in a professional and constructive manner.
- Develop computer and information literacy
- Develop attitudes and skills for lifelong wellness

## Course Prerequisites

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To enroll in this course, students must meet specific prerequisites, including holding a valid ServSafe Certificate and successful completion of CHEF2420 and 2425. This course promises to be a rewarding journey into the art and science of creating artisan bread and pastries that meet the highest culinary standards.

## Communication Plan

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Example language:

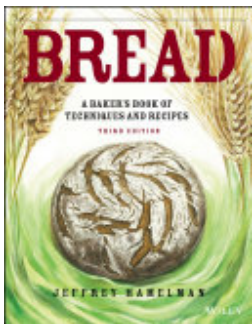
I will respond to email within 48-hours.

I will offer feedback on major assignments as requested and throughout the life of the project.

The best way to contact me is via the Canvas Inbox, as I will prioritize this email over other modes of communication.

## Required Text or Materials

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**Title:** Bread: A Baker's Book of Techniques and Recipes

**Subtitle:** A Baker's Book of Techniques and Recipes

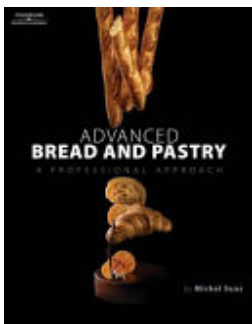
**ISBN:** 9781119577515

**Authors:** Jeffrey Hamelman

**Publisher:** John Wiley & Sons

**Publication Date:** 2021-04-06

**Edition:** 3rd Edition



**Title:** Advanced Bread and Pastry

**ISBN:** 9781418011697

**Authors:** Michel Suas

**Publisher:** Cengage Learning

**Publication Date:** 2012-07-24

**Edition:** 1st Edition

For more information on textbook accessibility, contact Accessibility & Disability Services at [ads@slcc.edu](mailto:ads@slcc.edu).

## Brief Description of Assignments/Exams

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This course offers a comprehensive exploration of the bread-making process, covering each phase from ingredient measurement to the final cooling of baked loaves.

Throughout the course, we will not only delve into the significance of each step but also examine how each step influences subsequent stages.

Our approach will encompass both scientific principles and practical applications relevant to daily baking practices. The bread-making process, consisting of twelve distinct steps, will be dissected, and understood in detail. Occasionally, certain steps may be omitted, while others, such as mixing and baking, can be remarkably intricate. By the end of this course, you will have gained a profound knowledge that underscores how any action taken with the dough at the outset profoundly impacts every subsequent phase. Organization and time management are essential skills for successful breadmaking and excelling in this course.

Furthermore, we will revisit the fundamental concepts and principles of baker's percentage. Understanding the role of each ingredient in bread production is pivotal for maintaining consistency in your baking endeavors. With a limited number of ingredients in play, even a minor alteration can yield significant changes in results. Therefore, acquiring a comprehensive grasp of the functions and effects of major bread ingredients, beginning with the core quartet—flour, water, salt, and yeast—and extending to other additives, is essential for achieving consistent and desirable outcomes.

To excel in this craft, bakers must develop a specific set of techniques, with a strong focus on mastering hand skills. Throughout the course, we will rigorously practice these techniques to ensure proficiency, as a solid command of hand techniques is essential in bread baking, both for practical application and during practical examinations.

## Assignment Schedule

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**Due Date**

**Assignment Name**

**Assignment Type**

**Points**

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| <b>Due Date</b> | <b>Assignment Name</b>   | <b>Assignment Type</b> | <b>Points</b> |
|-----------------|--|------------------------|---------------|
|                 | <a href="#">Introduce Yourself</a>                             | Discussion             | 0             |
|                 | <a href="#">Roll Call Attendance</a>                           | Assignment             | 100           |
| 8/21            | <a href="#">Kitchen Equipment Training &amp; Safety Review</a> | Assignment             | 10            |
| 8/26            | <a href="#">Baker's Percentage Worksheet</a>                   | Assignment             | 100           |
| 8/26            | <a href="#">Straight Dough Bread Dough Formulas</a>            | Assignment             | 30            |
| 8/26            | <a href="#">Straight Dough Bread Formula Production</a>        | Assignment             | 75            |
| 8/28            | <a href="#">Biga (&amp; Sponge) Pre-Ferments</a>               | Assignment             | 50            |
| 8/28            | <a href="#">Biga Bread Dough Formulas</a>                      | Assignment             | 20            |
| 8/28            | <a href="#">Course Notebook Weekly Assessment</a>              | Assignment             | 10            |
| 8/28            | <a href="#">Pre-Ferment Bread Production - Biga</a>            | Assignment             | 75            |
| 9/4             | <a href="#">Biga Bread Dough Formulas</a>                      | Assignment             | 30            |
| 9/4             | <a href="#">Biga Pre-Ferments</a>                              | Assignment             | 75            |
| 9/4             | <a href="#">Course Notebook Weekly Assessment</a>              | Assignment             | 10            |
| 9/4             | <a href="#">Pre-Ferment Bread Production - Biga</a>            | Assignment             | 150           |

| <b>Due Date</b> | <b>Assignment Name</b>  | <b>Assignment Type</b> | <b>Points</b> |
|-----------------|---|------------------------|---------------|
| 9/9             | <a href="#">Pâte Fermentée<br/>Bread Dough<br/>Formulas</a>           | Assignment             | 20            |
| 9/9             | <a href="#">Pâte Fermentée Pre-<br/>Ferments</a>                      | Assignment             | 50            |
| 9/9             | <a href="#">Pre-Ferment Bread<br/>Production - Pâte<br/>Fermentée</a> | Assignment             | 100           |
| 9/11            | <a href="#">Course Notebook<br/>Weekly Assessment</a>                 | Assignment             | 10            |
| 9/11            | <a href="#">Pâte Fermentée<br/>Bread Dough<br/>Formulas</a>           | Assignment             | 30            |
| 9/11            | <a href="#">Pâte Fermentée Pre-<br/>Ferments</a>                      | Assignment             | 75            |
| 9/11            | <a href="#">Pre-Ferment Bread<br/>Production - Pâte<br/>Fermentée</a> | Assignment             | 150           |
| 9/16            | <a href="#">Poolish Bread Dough<br/>Formulas</a>                      | Assignment             | 30            |
| 9/16            | <a href="#">Poolish Pre-Ferments</a>                                  | Assignment             | 75            |
| 9/16            | <a href="#">Pre-Ferment Bread<br/>Production - Poolish</a>            | Assignment             | 150           |
| 9/18            | <a href="#">Course Notebook<br/>Weekly Assessment</a>                 | Assignment             | 10            |
| 9/18            | <a href="#">Poolish Bread Dough<br/>Formulas</a>                      | Assignment             | 20            |
| 9/18            | <a href="#">Poolish Pre-Ferments</a>                                  | Assignment             | 50            |

| <b>Due Date</b> | <b>Assignment Name</b>  | <b>Assignment Type</b> | <b>Points</b> |
|-----------------|---|------------------------|---------------|
| 9/18            | <a href="#">Pre-Ferment Bread Production - Poolish</a>                      | Assignment             | 100           |
| 9/23            | <a href="#">Pre-Ferment Bread Production - Sponge</a>                       | Assignment             | 150           |
| 9/23            | <a href="#">Sponge Bread Dough Formulas</a>                                 | Assignment             | 30            |
| 9/23            | <a href="#">Sponge Pre-Ferments</a>   | Assignment             | 75            |
| 9/25            | <a href="#">Course Notebook Weekly Assessment</a>                           | Assignment             | 10            |
| 9/25            | <a href="#">Pre-Ferment Bread Production - Sponge</a>                       | Assignment             | 100           |
| 9/25            | <a href="#">Sponge Bread Dough Formulas</a>                                 | Assignment             | 20            |
| 9/25            | <a href="#">Sponge Pre-Ferments</a>   | Assignment             | 50            |
| 9/30            | <a href="#">Pain De Campagne Bread Dough Formulas</a>                       | Assignment             | 20            |
| 9/30            | <a href="#">Pain De Campagne Fermentation Experiment</a>                    | Assignment             | 100           |
| 10/2            | <a href="#">Course Notebook Weekly Assessment</a>                           | Assignment             | 10            |
| 10/2            | <a href="#">Original Bread Formulas Initial Concepts &amp; Formulations</a> | Assignment             | 50            |
| 10/7            | <a href="#">Build a Sourdough Culture</a>                                   | Assignment             | 100           |

| <b>Due Date</b> | <b>Assignment Name</b>   | <b>Assignment Type</b> | <b>Points</b> |
|-----------------|--|------------------------|---------------|
| 10/7            | <a href="#">Original Bread<br/>Formula - Practice<br/>Bench Test</a>                 | Assignment             | 50            |
| 10/9            | <a href="#">Course Notebook<br/>Weekly Assessment</a>                                | Assignment             | 10            |
| 10/9            | <a href="#">Original Bread<br/>Formula Dough<br/>Formulas - Final<br/>Bench Test</a> | Assignment             | 100           |
| 10/14           | <a href="#">Original Bread<br/>Formula Midterm<br/>Practical Examination</a>         | Assignment             | 200           |
| 10/14           | <a href="#">Original Bread<br/>Formulas - Final<br/>Revisions</a>                    | Assignment             | 100           |
| 10/16           | <a href="#">Course Notebook<br/>Weekly Assessment</a>                                | Assignment             | 10            |
| 10/16           | <a href="#">Levain (Sourdough)_<br/>Bread Dough<br/>Formulas</a>                     | Assignment             | 20            |
| 10/16           | <a href="#">Levain (Sourdough)_<br/>Bread Production</a>                             | Assignment             | 100           |
| 10/16           | <a href="#">Levain (Sourdough)_<br/>Culture</a>                                      | Assignment             | 50            |
| 10/21           | <a href="#">Levain (Sourdough)_<br/>Bread Dough<br/>Formulas</a>                     | Assignment             | 20            |
| 10/21           | <a href="#">Levain (Sourdough)_<br/>Bread Production</a>                             | Assignment             | 100           |



| <b>Due Date</b> | <b>Assignment Name</b>   | <b>Assignment Type</b> | <b>Points</b> |
|-----------------|--|------------------------|---------------|
| 10/21           | <a href="#">Levain (Sourdough)_<br/>Culture</a>                  | Assignment             | 50            |
| 10/23           | <a href="#">Levain (Sourdough)_<br/>Bread Dough<br/>Formulas</a> | Assignment             | 20            |
| 10/23           | <a href="#">Course Notebook<br/>Weekly Assessment</a>            | Assignment             | 10            |
| 10/23           | <a href="#">Levain (Sourdough)_<br/>Bread Production</a>         | Assignment             | 100           |
| 10/23           | <a href="#">Levain (Sourdough)_<br/>Culture</a>                  | Assignment             | 50            |
| 10/28           | <a href="#">Rye Bread Dough<br/>Formulas</a>                     | Assignment             | 20            |
| 10/28           | <a href="#">Sourdough Rye<br/>Culture</a>                        | Assignment             | 50            |
| 10/28           | <a href="#">Sourdough<br/>Rye/Levain Bread<br/>Production</a>    | Assignment             | 100           |
| 10/30           | <a href="#">Course Notebook<br/>Weekly Assessment</a>            | Assignment             | 10            |
| 10/30           | <a href="#">Rye Bread Dough<br/>Formulas</a>                     | Assignment             | 20            |
| 10/30           | <a href="#">Sourdough Rye<br/>Culture</a>                        | Assignment             | 50            |
| 10/30           | <a href="#">Sourdough<br/>Rye/Levain Bread<br/>Production</a>    | Assignment             | 100           |
| 11/4            | <a href="#">Flatbread Dough<br/>Formulas</a>                     | Assignment             | 30            |

| <b>Due Date</b> | <b>Assignment Name</b>   | <b>Assignment Type</b> | <b>Points</b> |
|-----------------|--|------------------------|---------------|
| 11/4            | <a href="#">Flatbread Formula Production</a>                                 | Assignment             | 75            |
| 11/5            | <a href="#">Non Laminated Viennoiserie (Rich Dough) Bread Dough Formulas</a> | Assignment             | 30            |
| 11/6            | <a href="#">Course Notebook Weekly Assessment</a>                            | Assignment             | 10            |
| 11/6            | <a href="#">Flatbread Dough Formulas</a>                                     | Assignment             | 30            |
| 11/6            | <a href="#">Flatbread Formula Production</a>                                 | Assignment             | 75            |
| 11/6            | <a href="#">Flatbread Pre-Ferments</a>                                       | Assignment             | 25            |
| 11/11           | <a href="#">Non Laminated Viennoiserie (Rich Dough) Formula Pre-Ferments</a> | Assignment             | 50            |
| 11/11           | <a href="#">Non-Laminated Viennoiserie (Rich Dough) Formula Production</a>   | Assignment             | 125           |
| 11/13           | <a href="#">Course Notebook Weekly Assessment</a>                            | Assignment             | 10            |
| 11/13           | <a href="#">Non Laminated Viennoiserie (Rich Dough) Bread Dough Formulas</a> | Assignment             | 10            |

| <b>Due Date</b> | <b>Assignment Name</b>   | <b>Assignment Type</b> | <b>Points</b> |
|-----------------|--|------------------------|---------------|
| 11/13           | <a href="#">Non-Laminated Viennoiserie (Rich Dough) Formula Production</a> | Assignment             | 50            |
| 11/18           | <a href="#">Original Bread Formula Bench Testing</a>                       | Assignment             | 50            |
| 11/20           | <a href="#">Course Notebook Weekly Assessment</a>                          | Assignment             | 10            |
| 11/20           | <a href="#">Original Bread Formula Bench Testing</a>                       | Assignment             | 50            |
| 11/21           | <a href="#">Additional Credit Earned</a>                                   | Assignment             | 0             |
| 11/25           | <a href="#">Course Notebook Weekly Assessment</a>                          | Assignment             | 10            |
| 11/25           | <a href="#">Final Practical Preparation</a>                                | Assignment             | 50            |
| 12/2            | <a href="#">Bread Table Element - 1st Pre-Fermented Bread Formula</a>      | Assignment             | 50            |
| 12/2            | <a href="#">Bread Table Element - 2nd Pre-Fermented Bread Formula</a>      | Assignment             | 50            |
| 12/2            | <a href="#">Bread Table Element - A Bread Display</a>                      | Assignment             | 25            |
| 12/2            | <a href="#">Bread Table Element - Formal Menu</a>                          | Assignment             | 25            |

| <b>Due Date</b> | <b>Assignment Name</b>   | <b>Assignment Type</b> | <b>Points</b> |
|-----------------|--|------------------------|---------------|
| 12/2            | <a href="#">Course Notebook Project</a>                          | Assignment             | 100           |
| 12/4            | <a href="#">Bread Table Element - 1st Original Bread Formula</a> | Assignment             | 50            |
| 12/4            | <a href="#">Bread Table Element - 2nd Original Bread Formula</a> | Assignment             | 50            |
| 12/4            | <a href="#">Bread Table Element - A Bread Display</a>            | Assignment             | 25            |
| 12/4            | <a href="#">Bread Table Element - Formal Menu</a>                | Assignment             | 25            |
| 12/8            | <a href="#">Final Practical Examination Reflection</a>           | Assignment             | 100           |
| 12/9            | <a href="#">Deep Cleaning Attendance &amp; Participation</a>     | Assignment             | 100           |

## Grading Scale

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### GRADING

All assignments must be turned in before the scheduled completion of the class. No late assignments will be accepted for any work turned in after the stated due date unless there is a legitimate reason, and it will be accepted at the discretion of the Instructor. All assignments will be graded on a "Percentage/ Point System". The following table displays the assignment as a percentage of specific areas of evaluation.

### Assessment Criteria

|  |      |
|--|------|
| Professionalism, Participation, & Production     | 40%  |
| Written Examinations & Quizzes                   | 20%  |
| Course Notebook/Portfolio, Projects & Homework   | 20%  |
| Final Written Examination & Practical Assessment | 20%  |
| Total  | 100% |

|    |          |    |          |    |               |
|----|----------|----|----------|----|---------------|
| A  | 94-100%  | B- | 80-82.9% | D+ | 67-69.9%      |
| A- | 90-93.9% | C+ | 77-79.9% | D  | 63-66.9%      |
| B+ | 87-89.9% | C  | 73-76.9% | D- | 60-62.9%      |
| B  | 83-86.9% | C- | 70-72.9% | E  | 59.9% or less |

## How to Navigate to Canvas

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## Institutional Policies

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As members of our academic community, we would like to invite you to review the Institutional Syllabus which covers important policies and procedures. This document contains important links for students on the code of student rights and responsibilities, academic integrity, and grading policies, Title IX and other important acknowledgements. By familiarizing yourself with this information, you can help us create a safe and respectful environment for everyone.

You can access the document by clicking on the following link:

<https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>

## Learning Support and Tutoring Services

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We are pleased to offer a range of tutoring and learning support services to help you achieve your academic goals. Whether you need assistance with a specific subject or want to improve your study skills, you have many options for tutoring or other support.

To learn more about the services we offer and how to access them, please visit the Institutional Syllabus under the Tutoring and Learning Support tab: <https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>. We encourage you to take advantage of these resources to help you succeed in your studies. If you have any questions or would like to schedule a tutoring session, please don't hesitate to reach out to us. We are here to support you in any way we can.

## Advising and Counseling Support Services

At our institution, we are committed to supporting your academic and personal growth. That's why we offer a range of advising and counseling services to help you navigate the challenges of college life. To learn more about the resources available to you and how to access them, please visit the Institutional Syllabus under the Advising and Counseling Support Services tab: <https://slcc.instructure.com/courses/530981/pages/institutional-syllabus>. Our advising team and the support centers across campus are here to support you in achieving your goals and overcoming any obstacles you may face.

## Student Academic Calendar

As students you should be aware of all important dates in the semester, such as the day that courses begin and end, as well as the drop date and the last day to withdraw. To learn more about those dates, navigate to the Student Academic Calendar below:

[SLCC Student Academic Calendar](#)