

Baking II Breads & Pastries

CHEF - 2430 001

Course Description

This course will focus on methods and techniques to make a selection of artisan breads and pastries with texture, flavor and professional appearance. Instruction includes dough development (mixing methods), shaping, baking, and storage of breads, rolls and pastries. Focus will be on the connection between fermentation and flavor and the science of the ingredients. Course instruction will include the use of ingredients, tools and equipment used to produce these professional quality artisan breads and pastries.

Prereq: Student must hold a valid ServSafe Certificate and passed CHEF 2420 & CHEF 2425

Semester: Fall & Spring

Course Student Learning Outcomes

- 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

- 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

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.

Engagement Plan

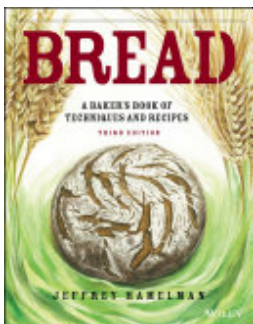
Example language:

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



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

Subtitle: A Baker's Book of Techniques and Recipes

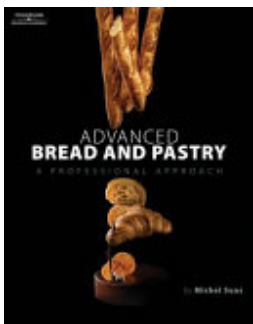
ISBN: 9781119577515

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.

Brief Description of Assignments/Exams

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

Due Date	Assignment Name	Assignment Type	Points
	Introduce Yourself	Discussion	0
	Roll Call Attendance	Assignment	100
8/27/25	Kitchen Equipment Training & Safety Review	Assignment	10
9/3/25	Course Notebook Weekly Assessment	Assignment	10
9/3/25	Baker's Percentage Worksheet	Assignment	100
9/3/25	Straight Dough Bread Dough Formulas	Assignment	20

Due Date	Assignment Name	Assignment Type	Points
9/3/25	Straight Dough Bread Formula Production	Assignment	50
9/8/25	Biga Bread Dough Formulas	Assignment	30
9/8/25	Biga Pre-Ferments	Assignment	75
9/8/25	Pre-Ferment Bread Production - Biga	Assignment	150
9/10/25	Course Notebook Weekly Assessment	Assignment	10
9/10/25	Biga (& Sponge) Pre-Ferments	Assignment	50
9/10/25	Biga Bread Dough Formulas	Assignment	20
9/10/25	Pre-Ferment Bread Production - Biga	Assignment	75
9/15/25	Pâte Fermentée Bread Dough Formulas	Assignment	30
9/15/25	Pâte Fermentée Pre-Ferments	Assignment	75
9/15/25	Pre-Ferment Bread Production - Pâte Fermentée	Assignment	150
9/17/25	Course Notebook Weekly Assessment	Assignment	10
9/17/25	Pâte Fermentée Bread Dough Formulas	Assignment	30

Due Date	Assignment Name	Assignment Type	Points
9/17/25	Pâte Fermentée Pre-Ferments	Assignment	75
9/17/25	Pre-Ferment Bread Production - Pâte Fermentée	Assignment	150
9/22/25	Poolish Bread Dough Formulas	Assignment	30
9/22/25	Poolish Pre-Ferments	Assignment	75
9/22/25	Pre-Ferment Bread Production - Poolish	Assignment	150
9/24/25	Course Notebook Weekly Assessment	Assignment	10
9/24/25	Poolish Bread Dough Formulas	Assignment	30
9/24/25	Poolish Pre-Ferments	Assignment	75
9/24/25	Pre-Ferment Bread Production - Poolish	Assignment	100
9/29/25	Pre-Ferment Bread Production - Sponge	Assignment	150
9/29/25	Sponge Bread Dough Formulas	Assignment	30
9/29/25	Sponge Pre-Ferments	Assignment	75
10/1/25	Course Notebook Weekly Assessment	Assignment	10
10/1/25	Pre-Ferment Bread Production - Sponge	Assignment	100

Due Date	Assignment Name	Assignment Type	Points
10/1/25	Sponge Bread Dough Formulas	Assignment	20
10/1/25	Sponge Pre-Ferments	Assignment	50
10/6/25	Pain De Campagne Bread Dough Formulas	Assignment	20
10/6/25	Pain De Campagne Fermentation Experiment	Assignment	100
10/8/25	Course Notebook Weekly Assessment	Assignment	10
10/8/25	Original Bread Formulas Initial Concepts & Formulations	Assignment	50
10/13/25	Build a Sourdough Culture	Assignment	100
10/13/25	Original Bread Formula - Practice Bench Test	Assignment	50
10/15/25	Course Notebook Weekly Assessment	Assignment	10
10/15/25	Original Bread Formula Dough Formulas - Final Bench Test	Assignment	100

Due Date	Assignment Name	Assignment Type	Points
10/20/25	Original Bread Formula Midterm Practical Examination - 1st Original Bread Formula	Assignment	100
10/20/25	Original Bread Formula Midterm Practical Examination - 2nd Original Bread Formula	Assignment	100
10/20/25	Original Bread Formulas - Final Revisions	Assignment	50
10/22/25	Course Notebook Weekly Assessment	Assignment	10
10/22/25	Levain (Sourdough)_ Bread Dough Formulas	Assignment	20
10/22/25	Levain (Sourdough)_ Bread Production	Assignment	100
10/22/25	Levain (Sourdough)_ Culture	Assignment	50
10/27/25	Levain (Sourdough)_ Bread Dough Formulas	Assignment	20
10/27/25	Levain (Sourdough)_ Bread Production	Assignment	100
10/27/25	Levain (Sourdough)_ Culture	Assignment	50

Due Date	Assignment Name	Assignment Type	Points
10/29/25	Levain (Sourdough)_ Bread Dough Formulas	Assignment	20
10/29/25	Course Notebook Weekly Assessment	Assignment	10
10/29/25	Levain (Sourdough)_ Bread Production	Assignment	100
10/29/25	Levain (Sourdough)_ Culture	Assignment	50
11/3/25	Rye Bread Dough Formulas	Assignment	20
11/3/25	Sourdough Rye Culture	Assignment	50
11/3/25	Sourdough Rye/Levain Bread Production	Assignment	100
11/5/25	Course Notebook Weekly Assessment	Assignment	10
11/5/25	Rye Bread Dough Formulas	Assignment	30
11/5/25	Sourdough Rye Culture	Assignment	75
11/5/25	Sourdough Rye/Levain Bread Production	Assignment	150
11/10/25	Flatbread Dough Formulas	Assignment	30
11/10/25	Flatbread Formula Production	Assignment	75

Due Date	Assignment Name	Assignment Type	Points
11/11/25	Non Laminated Viennoiserie (Rich Dough) Bread Dough Formulas	Assignment	30
11/12/25	Course Notebook Weekly Assessment	Assignment	10
11/12/25	Flatbread Dough Formulas	Assignment	20
11/12/25	Flatbread Formula Production	Assignment	50
11/12/25	Flatbread Pre-Ferments	Assignment	25
11/17/25	Non Laminated Viennoiserie (Rich Dough) Formula Pre-Ferments	Assignment	50
11/17/25	Non-Laminated Viennoiserie (Rich Dough) Formula Production	Assignment	125
11/19/25	Course Notebook Weekly Assessment	Assignment	10
11/19/25	Non Laminated Viennoiserie (Rich Dough) Bread Dough Formulas	Assignment	10
11/19/25	Non-Laminated Viennoiserie (Rich Dough) Formula Production	Assignment	50

Due Date	Assignment Name	Assignment Type	Points
11/24/25	Original Bread Formula Bench Testing	Assignment	50
11/24/25	Course Notebook Weekly Assessment	Assignment	10
11/27/25	Additional Credit Earned	Assignment	0
12/1/25	Original Bread Formula Bench Testing	Assignment	50
12/3/25	Course Notebook Weekly Assessment	Assignment	10
12/3/25	Final Practical Preparation	Assignment	50
12/8/25	Bread Table Element - 1st Pre-Fermented Bread Formula	Assignment	50
12/8/25	Bread Table Element - 2nd Pre-Fermented Bread Formula	Assignment	50
12/8/25	Bread Table Element - A Bread Display	Assignment	25
12/8/25	Bread Table Element - Formal Menu	Assignment	25
12/10/25	Bread Table Element - 1st Original Bread Formula	Assignment	50

Due Date	Assignment Name	Assignment Type	Points
12/10/25	Bread Table Element - 2nd Original Bread Formula	Assignment	50
12/10/25	Bread Table Element - A Bread Display	Assignment	25
12/10/25	Bread Table Element - Formal Menu	Assignment	25
12/10/25	Course Notebook Project	Assignment	100
12/14/25	Final Practical Examination Reflection	Assignment	100
12/15/25	Deep Cleaning Attendance & Participation	Assignment	100

Grading Scale

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

Institutional Policies

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.

For more information, navigate to the Institutional Policies tab on the [Institutional Syllabus](#) page.

Learning Support and Tutoring Services

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, visit the [Institutional Syllabus](#) page under the Tutoring and Learning Support tab. 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, visit the [Institutional Syllabus](#) page under the Advising and Counseling Support Services tab. 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](#)