



CUL 156: Artisan Bread

This course reinforces the skills, techniques, and equipment used in the production of lean and enriched yeast doughs learned in CUL 151. It examines the chemistry of baking through the preparation of commercial yeast doughs, and Artisan breads. The course emphasizes natural and commercial yeast fermentation, ingredient functions, flavors, and bread baking. Students in this class prepare all bread products used in culinary functions. Participation in culinary functions is required. Prerequisite(s): CUL 151. Two lecture hours and four laboratory hours per week. Instructional Support Fee applies.

Course Student Learning Outcomes

1. Apply the skills and techniques of baking in the production of artisan breads. 2. Explain how fermentation affects bread making. 3. Prepare commercial and artisan-style breads. 4. Prepare a variety of bread products for culinary functions.

Credits: 3

Program: Culinary Arts