

Breads of France: Course Syllabus – Winter 2021

Course Title: Breads of France
Course Number: CA8. 383 - 01, CRN 34120
Class Meets: Monday CC-219
Instructor: Chef Audrey Anderson
E-mail: andersau@linnbenton.edu

Credits: 3
Number of Sessions: 9
Time: 3pm-5:50pm
Length of Sessions: 2hrs 50min
Phone: 541-917-4397

Description: An advanced bread class focusing on the breads of France, French bread baking, unique skills, and regional recipes. Perform various methods of scaling, baking and testing breads. Understanding of the difference between sourdoughs, flours and baking methods. Understanding of recipe conversions. Demonstrate how to use various ovens and how they affect the final product.

Outcomes: Upon successful completion of this course, students will be able to: Perform various methods of scaling, baking and testing breads. Communicate an understanding of the difference between breads and baking methods. Communicate an understanding of the math of the baker's formula. Demonstrate how to use various techniques and how they affect the final product.

Grading: A to F
Grading Procedures:
Daily Performance
Final Exam

Attendance: Students will be required to attend all classes. Daily grading is based on attendance. Four days absent and you will be removed from class. 5pts will be deducted in professionalism for every minute you are late. If you are tardy 3 days, the fourth will be an unexcused absence, you will receive a zero for the day and will not be allowed to make the day up. If you are not able to attend class or will be tardy, please notify Chef Audrey at least 2hrs in advance via phone or email.

Daily Performance and Class Participation: Students will be required to actively participate in classroom and kitchen lab activities as related to the daily agenda and subject matter. Each student will be required to participate in all clean up and dishes. We will all leave together at the end of class once the kitchen is clean, dishes have been done and the instructor has excused you.

Kitchen Attire: Students will be cooking in a professional commercial kitchen. The following is required kitchen attire:

- Face Covering Required
- Culinary students are required to be in chef whites
- Long pants
- Short sleeve shirt, no tank tops
- Close-toed/non-slip shoes
- Apron: will be provided
- Chef's hat: will be provided
- Long hair restrained and pulled back
- No jewelry on the hands, fingers or wrists. To include but not limited to watches, bracelets, and rings.
- Please avoid strong smelling cologne, perfumes and lotions as this will inhibit sensory evaluation for you and your classmates.

Wear a mask or face covering indoors at all times. Your mask or face covering must be properly worn (fully covering nose and mouth and tight-fitting). Mesh masks, face shields, or face covering that incorporates a valve designed to facilitate easy exhalation are not acceptable. If you have a medical condition or a disability that prevents you from wearing a mask or cloth face covering, you must obtain an accommodation from CFAR (Center for Accessibility Resources) to be exempt from this requirement. State guidelines do not limit class size. Physical distancing accommodations can be made upon request and cleaning supplies are also available for personal use.

Safety and Sanitation: Will be covered in depth on the first day of class. Students are expected to hold safety and sanitation procedures in high regard for the safety of you and your classmates.

Kitchen Equipment: You will be exposed to commercial kitchen equipment that is used for College food service and the Culinary Arts program. Students will be instructed how to properly use equipment, knives, utensils, etc. If you are unsure or uncomfortable utilizing a specific piece of equipment, please consult your instructor immediately so as to avoid mishandling and equipment malfunction.

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Weekly Class Schedule

Week 1:

- Class expectations and syllabus review
- Safety and Sanitation review
- Review Baking Terms & Twelve Steps to Bread Production (Moodle)

Week 2: Lean Dough

- French Baguette
- Ficelle
- Breads of France Lecture (Moodle)

Week 3: HOLIDAY, NO CLASS

Week 4: French Country Bread

- Pain de Campagne
- Savory Fillings
- Sweet Fillings

Week 5:

- Pain Complet

Week 6: Provençal Flatbread

- Fougasse
- Pissaladière

Week 7: HOLIDAY, NO CLASS

Week 8: Enriched Dough

- Brioche
 - Braiding
 - Filling
- Enriched Dough Lecture (Moodle)

Week 9: Laminated Dough (Cancelled, Banquet Week)

- Traditional Croissant
- Danish
- Laminated Dough Lecture (Moodle)

Week 10: Quick Breads

- Pain d'épices (Taster)
- Provençal Sablé

Week 11:

- Written Final Exam (Moodle)