

## Advanced Breads: Course Syllabus – Fall 2020

**Course Title:** Advanced Breads  
**Course Number:** CA9.917  
**Class Meets:** Hybrid/Tuesday/CC-219  
**Instructor:** Chef Audrey Anderson  
**E-mail:** [andersau@linnbenton.edu](mailto:andersau@linnbenton.edu)

**Credits:** 3  
**Number of Sessions:** 11  
**Time:** 2:30-3:30pm  
**Length of Sessions:** 1hr  
**Phone:** 541-917-4397

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**Description:** An advanced bread class focusing on the ten steps of yeast production and techniques for roll-in doughs, enriched doughs, pre-fermentation, sourdoughs, bagels and flatbreads.

**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 sours, flours and baking methods. Demonstrate how to use various ovens and how they affect the final product.

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**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.

**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.

### **LBCC Comprehensive Statement of Nondiscrimination**

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## Weekly Class Schedule

### **Week 1:** Welcome and introduction

- Syllabus Review
- Safety and Sanitation review
- Lecture:
  - Bread Types

### **Week 2:** Lean Dough

- Baguettes

### **Week 3:** Artisan Breads

- Scoring, Steam Injecting, Spraying
  - Ovens and how they affect your final product
  - Crumb, Texture and Crust
- Country Bread
  - Various Shapes

### **Week 4:** Enriched Doughs

- Brioche
- Challah

### **Week 5:** Hearty Grain Breads

- Whole Wheat Pan Loaves
- Multi-Grain Bread

### **Week 6:** Laminated Dough

- Croissant
- Danish

### **Week 7:** Italian Breads

- Fougasse
- Focaccia

### **Week 8:** Flat Breads

- Pita, Hummus
- Tortillas, Pollo Asado

### **Week 9:** Specialty

- Conchas
- Fried Yeasted Doughnuts

### **Week 10:** Breakfast Breads

- Bagels
- English Muffins

### **Week 11:** Finals

