

# Washtenaw Community College Comprehensive Report

## CUL 211 Artisan Breads Effective Term: Spring/Summer 2020

### Course Cover

**Division:** Business and Computer Technologies

**Department:** Culinary and Hospitality Management

**Discipline:** Culinary Arts

**Course Number:** 211

**Org Number:** 13500

**Full Course Title:** Artisan Breads

**Transcript Title:** Artisan Breads

**Is Consultation with other department(s) required:** No

**Publish in the Following:** College Catalog , Time Schedule , Web Page

**Reason for Submission:** Course Change

**Change Information:**

**Consultation with all departments affected by this course is required.**

**Course description**

**Other:**

**Rationale:** Update course description and textbook.

**Proposed Start Semester:** Winter 2020

**Course Description:** In this course, students are introduced to advanced bread production techniques. The production of laminated yeast doughs, advanced yeast breads, sourdough starters, sourdough breads, pre-fermented doughs, international breads and display pieces are emphasized. The title of this course was previously Advanced Bread Production.

### Course Credit Hours

**Variable hours:** No

**Credits:** 4

**Lecture Hours: Instructor:** 30 **Student:** 30

**Lab: Instructor:** 60 **Student:** 60

**Clinical: Instructor:** 0 **Student:** 0

**Total Contact Hours: Instructor:** 90 **Student:** 90

**Repeatable for Credit:** NO

**Grading Methods:** Letter Grades

Audit

**Are lectures, labs, or clinicals offered as separate sections?:** NO (same sections)

### College-Level Reading and Writing

College-level Reading & Writing

### College-Level Math

No Level Required

### Requisites

**Prerequisite**

CUL 110 minimum grade "C"

and

**Prerequisite**

CUL 104 minimum grade "C"

and

**Prerequisite**

CUL 114 minimum grade "C"

**General Education****Request Course Transfer****Proposed For:**

Eastern Michigan University

**Student Learning Outcomes**

1. Apply the principles of advanced yeast breads and yeast laminated doughs.

**Assessment 1**

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: Random sample of 50% of the students in all sections

How the assessment will be scored: Competency checklist will be scored against the rubric based on the competencies mandated by the American Culinary Federation

Standard of success to be used for this assessment: 70% of the students will score an average of 70% or better on the competency checklist

Who will score and analyze the data: Departmental faculty will score and analyze the data

2. Use a sourdough and pre-fermented starter to produce breads.

**Assessment 1**

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: Random sample of 50% of the students in all sections

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Who will score and analyze the data: Departmental faculty will score and analyze the data

3. Apply the principles of building a bread display piece.

**Assessment 1**

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4. Produce international breads.

**Assessment 1**

Assessment Tool: Competency checklist

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Who will score and analyze the data: Departmental faculty will score and analyze the data

**Course Objectives**

1. Demonstrate the production of yeast breads.
2. Demonstrate the production of yeast laminated products such as Danish and croissant.
3. Prepare sourdough cultures.
4. Prepare and pre-fermented starters.
5. Demonstrate utilizing cultures in breads.
6. Demonstrate utilizing starters in breads
7. Produce yeasted display dough.
8. Produce dead dough display piece.
9. Demonstrate baking principles for production of breads from around the world.
10. Demonstrate bulk fermentation.
11. Demonstrate pre-shaping and shaping of dough.
12. Describe and demonstrate autolyse.

**New Resources for Course****Course Textbooks/Resources**

## Textbooks

Hamelman, Jeffrey. *Bread: A Baker's Book of Techniques and Recipes*, 2nd edition ed. Wiley, 2012, ISBN: 978-1-118-132.

## Manuals

## Periodicals

## Software

**Equipment/Facilities**

Level II classroom

Other: Kitchen lab

<b><u>Reviewer</u></b>	<b><u>Action</u></b>	<b><u>Date</u></b>
<b>Faculty Preparer:</b> <i>Sharyl Politi</i>	<i>Faculty Preparer</i>	<i>Nov 17, 2019</i>
<b>Department Chair/Area Director:</b> <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Nov 20, 2019</i>
<b>Dean:</b> <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Nov 21, 2019</i>
<b>Curriculum Committee Chair:</b> <i>Lisa Veasey</i>	<i>Recommend Approval</i>	<i>Jan 13, 2020</i>
<b>Assessment Committee Chair:</b> <i>Shawn Deron</i>	<i>Recommend Approval</i>	<i>Jan 14, 2020</i>
<b>Vice President for Instruction:</b>		

*Kimberly Hurns*

*Approve*

*Jan 20, 2020*

## Washtenaw Community College Comprehensive Report

### CUL 211 Artisan Breads Effective Term: Fall 2018

#### Course Cover

**Division:** Business and Computer Technologies  
**Department:** Culinary and Hospitality Management  
**Discipline:** Culinary Arts  
**Course Number:** 211  
**Org Number:** 13500  
**Full Course Title:** Artisan Breads  
**Transcript Title:** Artisan Breads  
**Is Consultation with other department(s) required:** No  
**Publish in the Following:** College Catalog , Time Schedule , Web Page  
**Reason for Submission:** Course Change  
**Change Information:**  
    **Course title**  
    **Course description**  
    **Pre-requisite, co-requisite, or enrollment restrictions**

**Rationale:** Course title change was proposed by culinary consultant David Schneider.

**Proposed Start Semester:** Fall 2018

**Course Description:** In this course, students are introduced to advanced bread production techniques. The production of laminated yeast doughs, advanced yeast breads, sourdough starters, sourdough breads, pre-fermented doughs, international breads and display pieces are emphasized. The title of this course was previously Advanced Bread Production.

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**Prerequisite**

CUL 114 minimum grade "C"

**General Education**

**Request Course Transfer**

**Proposed For:**

Eastern Michigan University

**Student Learning Outcomes**

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Who will score and analyze the data: Departmental faculty will blind-score the competency checklist

2. Use a sourdough and pre-fermented starter to produce breads.

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**Course Objectives**

1. Demonstrate the production of yeast breads.
2. Demonstrate the production of yeast laminated products such as Danish and croissant.
3. Prepare sourdough cultures and pre-fermented starters.
4. Prepare breads utilizing cultures and starters.
5. Produce yeasted display dough.
6. Produce a bread display piece using dead dough.
7. Apply baking principles to produce breads from around the world.

**New Resources for Course**

**Course Textbooks/Resources**

Textbooks

French Culinary Institute. *The Fundamental Techniques of Classic Bread Baking*, first ed. New York, New York: Steward Tabori Chang, 2011

Manuals

Periodicals

Software

**Equipment/Facilities**

Level II classroom

Other: Kitchen lab

**Reviewer**

**Action**

**Date**

**Faculty Preparer:**

*Sharyl Politi*

*Faculty Preparer*

*Dec 28, 2017*

**Department Chair/Area Director:**

*Derek Anders Jr*

*Recommend Approval*

*Jan 07, 2018*

**Dean:**

*Eva Samulski*

*Recommend Approval*

*Jan 09, 2018*

**Curriculum Committee Chair:**

**Assessment Committee Chair:**

**Vice President for Instruction:**

*Kimberly Hurns*

*Conditional Approval*

*Jan 22, 2018*