

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: HRI 281

Course Title: Artisan Breads

Course Description

Provides an integrated study of both classical and modern bread baking methods. Focuses on craft baking using simple ingredients to create superior products. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week.

General Course Purpose This course is intended to increase the knowledge and skills of culinarians through introduction to, and production of, both classical and modern bread baking techniques/products.

Course Prerequisites/Corequisites

HRI 282, HRI 283, HRI 284, HRI 285, HRI 286

Course Objectives

Upon completing the course, the student will be able to:

1. Explain the differences between chemically, mechanically and naturally leavened products.
2. Produce basic mechanically, chemically and naturally leavened breads.
3. Identify and differentiate between different types of production methods or breads.
4. Identify and differentiate the differences between flour types and their uses in baking.
5. Explain the various mixing methods and their uses for bread production.
6. Explain and discuss correct baking terminology.
7. Explain and discuss the differences in production of the various styles of rolls and loaves.
8. Explain and be able utilize basic formulae for bread production.
9. Create simple flavored bread from start to finish.
10. Explain the difference between sour dough and regular dough.
11. Explain the differences between a quick bread and leavened bread.
12. Explain cultural influences on breads.

Major Topics to be Included

1. French breads
2. Italian Breads
3. Sweet and Savory breads
4. Cheese breads
5. Mechanically leavened breads
6. Chemically leavened breads and quick breads