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. Prerequisite: HRI 115. 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 and Co-requisites:  
HRI 115

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

a. Explain the differences between chemically, mechanically, and naturally leavened products;

b. Produce basic mechanically, chemically, and naturally leavened breads;

c. Identify and differentiate between different types of production methods or breads;

d. Identify and differentiate the differences between flour types and their uses in baking;

e. Explain the various mixing methods and their uses for bread production;

f. Explain and discuss correct baking terminology;

g. Explain and discuss the differences in production of the various styles of rolls and loaves;

h. Explain and be able to utilize basic formulae for bread production;

i. Create simple flavored bread from start to finish;

j. Explain the difference between sour dough and regular dough;

k. Explain the differences between a quick bread and leavened bread; and

l. Explain cultural influences on breads.

Major Topics to Be Included:  
a. French breads

b. Italian breads

c. Sweet and savory breads

d. Cheese breads

e. Mechanically leavened breads

f. Chemically leavened breads and quick breads

Effective Date of Course Content Summary: September 15, 2015