

**J. Sargeant Reynolds Community College**  
**Course Content Summary**

**Course Prefix and Number:** BAK 281    **Credits:** 3

**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. 3 credits

**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:**

Prerequisite: BAK 128

**Course Objectives:**

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

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

**Major Topics to be Included:**

- French breads
- Italian breads
- Sweet and savory breads
- Cheese breads
- Mechanically leavened breads
- Chemically leavened breads and quick breads

**Effective Date/Updated:** August 1, 2024