

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

Course Prefix and Number: HRI 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.
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:

Prerequisite: HRI 115

Student Learning Outcomes:

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

Date Created/Updated