



# INSTRUCTIONAL PACKAGE

**BKP 182**

**Artisan Breads**

**Effective Term**

**2018-2019**

# INSTRUCTIONAL PACKAGE

## PART I: COURSE INFORMATION

Effective Term: 2018-2019

COURSE PREFIX: BKP 182

COURSE TITLE: Artisan Breads

CONTACT HOURS: 9

CREDIT HOURS: 3

### RATIONALE FOR THE COURSE:

To provide students with the basic knowledge of baking and pastry techniques that will prepare them for employment.

### COURSE DESCRIPTION:

This course introduces the fundamental skills, concepts and techniques of artisan bread baking. Use of sponges, wild yeast, bigas and poolish will be incorporated in making authentic rustic bread. Students will make an assortment of international breads as well as breads for special occasions.

**PREREQUISITES/CO-REQUISITES:** CUL 104 Minimum Grade of C or Credit level CUL 104 Minimum Grade of TC or Culinary ServSafe Certificate 1

### REQUIRED MATERIALS:

*Advanced Bread and Pastries. A professional approach.* Michael Suas. (2008). Delmar Cengage Learning. Clifton Park, NY

Please visit the Bookstore online site for most current textbook information. Use the direct link below to find textbooks.

[BOOKSTORE](#).

Enter the semester, course prefix, number and section when prompted and you will be linked to the correct textbook.

### ADDITIONAL REQUIREMENTS:

List other tools, resources, and materials needed by the student for success in the course, including specific costs associated (i.e., calculators proctor fees, hardware/software). Remove section if you don't plan to use.

### TECHNICAL REQUIREMENTS:

Access to Desire2Learn (D2L), HGTC's student portal for course materials. WaveNet and D2L email access.

## **STUDENT IDENTIFICATION VERIFICATION**

Students enrolled in online courses will be required to participate in a minimum of one (1) proctored assignment and/or one (1) virtual event to support student identification verification. Please refer to your Instructor Information Sheet for information regarding this requirement.

## **CLASSROOM ETIQUETTE:**

Suggested text, delete section if you don't plan to use.

As a matter of courtesy to other students and your professor, please turn off cell phones and other communication/entertainment devices before class begins. If you are monitoring for an emergency, please notify your professor prior to class and switch cell phone ringers to vibrate. Cultivation of desirable work habits is as important as developing solid cooking skills. Students should train themselves to be present and on time for all classes. Development of this important habit while in school makes it considerably easier to satisfy the employer who demands regular and punctual attendance when students become employed.

## **Part II: Student Learning Outcomes**

### **COURSE LEARNING OUTCOMES and ASSESSMENTS\*:**

1. Apply different traditional fermentation methods; to include – sour levain starters, poolish starters, and pate fermente to produce a variety of artisan breads meeting quality standards.
2. Analyze the components of the bread dough at its various stages, and evaluate the finished product.
3. Demonstrate hands-on skills to form and mold breads/rolls to quality standards and production deadlines
4. Identify a variety of flours and describe their different uses
5. Produce a variety of Artisan, International and American traditional breads meeting quality standards and production deadlines

### **Course Objectives:**

- Discuss the fermentation processes and how they contribute to flavor
- Contrast the advantages and limitations inherent in scratch baking
- Identify the characteristics of wild and commercial yeasts
- Select and use basic bakery equipment under different production scenarios
- List and define terminology specifically related to the production of baked goods
- Scale ingredients accurately
- List, describe and apply safety and sanitation practices used in handling baking ingredients and products

To identify and explain the following terms as they apply to the baking process:

Leavening	Leavening agent
Gluten	Gelatinization
Extracts	Emulsions
Emulsified vegetable shortening	Non-emulsified vegetable shortening
Butter	Stabilizers
Foaming	Pre-fermentation
Pre-ferments	Sour dough starters

Hard wheat flour: clear/hi-gluten/patent	Yeast raise dough
Whole eggs/ Fortified eggs	Proofing
Dry yeast/ compressed yeast	Folding
Fermentation	Fats: Shortening / butter / oils
2-stage mixing	Specialty flours

***\*Students – please refer to the Instructor’s Course Information sheet for specific information on assessments and due dates.***

### **Part III: Grading and Assessment**

#### **EVALUATION OF REQUIRED COURSE MEASURES/ARTIFACTS\***

Students’ performance will be assessed and the weight associated with the various measures/artifacts are listed below.

#### **EVALUATION\***

##### **Evaluation and Grading**

Daily grade	<b>50%</b>
WEEKLY QUIZZES ON D2L	<b>10%</b>
Weekly Journal Entry D2L	<b>15%</b>
Final Practical Exams Project	<b>35%</b>
	<hr/>
	100%

##### **Daily Points Breakdown (Total of 25 points per day) for 40% of Final Grade (An absence equals ZERO)**

Personal Appearance / Uniform	1-5pts
Recipe cards/Course Pack	1-5 pts
Technical Skills/quality of work/participation	1-5 pts
Present and ON TIME	1-5 pts
Sanitation practices	1-5 pts

##### **WEEKLY D2L QUIZZES (100 point scale ) for 10% of Final Grade**

There will be 6 quizzes that will be given on D2L. These quizzes will also be your test bank for your final written exam.

## **Final Exams and Process (220 point scale ) for 35% of Final Grade**

There are four parts to the Final Exam Process

1. Midterm Pumpkin Baguette Presentation worth 40 points
2. Final Ornamental Presentations Amenity and Tags worth 40 points
3. Final Written Exam 50 questions 2 points per question
4. Final Bread Presentation worth 40 points

These four parts will be explained in detail at the end of week one during lecture.

**No late assignments will be graded. You will receive a Zero for the Journal, Report or Test. This is your responsibility to keep up with!**

***\*Students, for the specific number and type of evaluations, please refer to the Instructor's Course Information Sheet.***

### **GRADING SYSTEM:**

Please note the College adheres to a 10 point grading scale A = 100 – 90, B = 89- 80, C = 79 – 70, D = 69 – 60, F = 59 and below.

Grades earned in courses impact academic progression and financial aid status. Before withdrawing from a course, be sure to talk with your instructor and financial aid counselor about the implications of that course of action. Ds, Fs, Ws, WFs and Is also negatively impact academic progression and financial aid status.

The Add/Drop Period is the first 5 days of the semester for **full term** classes. Add/Drop periods are shorter for accelerated format courses. Please refer to the academic calendar for deadlines for add/drop ([ACADEMIC CALENDAR](#)). You must attend at least one meeting of all of your classes during that period. If you do not, you will be dropped from the course(s) and your Financial Aid will be reduced accordingly.

## **Part IV: Attendance**

Horry-Georgetown Technical College maintains a general attendance policy requiring students to be present for a minimum of eighty percent (80%) of his or her classes in order to be eligible to receive credit for any course. However, due to the varied nature of courses taught at the College, a more rigid attendance policy may be required by individual instructors. At a minimum, a student may be withdrawn from a course(s) after he or she has been absent in excess of ten percent (10%) of the total contact hours for a course. **Instructors define absentee limits for their class at the beginning of each term; please refer to the Instructor Course Information Sheet.**

**For online and hybrid courses**, check your Instructor's Course Information Sheet for any required on-site meeting times. Please note, instructors may require tests to be taken at approved testing sites, if you use a testing center other than those provided by HGTC, the center may charge a fee for its services.

## Part V: Student Resources



### The Student Success and Tutoring Center (SSTC)

The SSTC offers to all students the following **free** resources:

1. **Academic coaches** for most subject areas, **Writing Center Support**, and **college success skills**.
2. **On-line student success and academic support resources**.

Visit the SSTC website: [Student Success & Tutoring Center](#) and visit the student services tab in your WaveNet account to schedule appointments using TutorTrac. For more information, call: SSTC Conway, 349-7872; SSTC Grand Strand, 477-2113; and SSTC Georgetown, 520-1455. Room locations and Live Chat is available on the SSTC website.



### Student Information Center: WaveNet Central (WNC)

WNC offers to all students the following **free** resources:

1. **Getting around HGTC:** General information and guidance for enrollment!
2. Use the [Online Resource Center \(ORC\)](#) for COMPASS support, technology education, and online tools.
3. **Drop-in technology support or scheduled training** in the Center or in class.
4. **In-person workshops, online tutorials and more services** are available.

Visit the WNC website: [Wavenet Central](#). Live Chat and Center locations are posted on the website. Or please call one of the following locations: WNC Conway, 349-5182; WNC Grand Strand, 477-2076; and WNC Georgetown, 520-1473.

### Disability Services:

HGTC is committed to providing an accessible environment for students with disabilities. Inquiries may be directed to Jocelyn Williams, Director of Student Development on the Conway Campus Jaime Davis, Counselor/Advisor on the Georgetown Campus or Kristin Griffin, Counselor on the Grand Strand Campus. These individuals will review documentation of the student's disability and, in a confidential setting with the student, develop an educational accommodation plan.

Note: It is the student's responsibility to self-identify as needing accommodations and to provide acceptable documentation. After a student has self-identified and submitted documentation of a disability, accommodations may be determined, accepted, and provided.

## Statement of Equal Opportunity/Non-Discrimination Statement

Horry Georgetown Technical College prohibits discrimination and harassment, including sexual harassment and abuse, on the basis of race, color, gender, national or ethnic origin, age, religion, disability, marital status, veteran status, sexual orientation, gender identity, or pregnancy in educational programs and/or activities.

### ***Title IX Requirements***

Horry Georgetown Technical College prohibits the offenses of domestic violence, dating violence, sexual assault, and stalking. Any student who believe he or she has experienced or witnessed discrimination including sexual harassment, domestic violence, dating violence, sexual assault or stalking is encouraged to report such incidents to one of the College's Title IX Coordinators.

\*Faculty and Staff are required to report incidents to the Title IX Coordinators when involving students. The only HGTC employees exempt from mandatory reporting are licensed mental health professionals (only as part of their job description such as counseling services).

<b>Inquiries regarding the non-discrimination policies:</b>	
Student and prospective student inquiries concerning Section 504, Title II, and Title IX and their application to the College or any student decision may be directed to the Associate Vice President for Student Affairs.	Employee and applicant inquiries concerning Section 504, Title II, and Title IX and their application to the College may be directed to the Associate Vice President for Human Resources.
<b>Dr. Melissa Batten, AVP Student Affairs</b> <i>Title IX Coordinator</i> Building 1100, Room 107A, Conway Campus PO Box 261966, Conway, SC 29528-6066 843-349-5228 <a href="mailto:Melissa.Batten@hgtc.edu">Melissa.Batten@hgtc.edu</a>	<b>Jacquelyne Snyder, AVP Human Resources</b> <i>Section 504, Title II, and Title IX Coordinator</i> Building 200, Room 212A, Conway Campus PO Box 261966, Conway, SC 29528-6066 843-349-5212 <a href="mailto:Jacquelyne.Snyder@hgtc.edu">Jacquelyne.Snyder@hgtc.edu</a>