

Directions: Please input brief Course LO's (no more than 5) and Day-to-Day Content Themes, and email to gene@culinaryed.org. If you have questions, please don't hesitate to contact Gene at 541.639.7262.

Course Prefix / Number and Title: ARTISAN BREADS FDST 1213

Faculty Member Info:

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Course Learning Outcomes:

Directions: Please select one or more of the assessments methods and assign to every LO:

<input checked="" type="checkbox"/> Quizzes / exams
<input checked="" type="checkbox"/> Assignments, projects or presentations
<input checked="" type="checkbox"/> Competency based learning activities
<input checked="" type="checkbox"/> Review of student uniform, attitudes, behavior

At the conclusion of this course, students should have the ability to:	The course learning outcomes will be verified by one or more of the following assessments:
<input checked="" type="checkbox"/> Demonstrate the proper use of ingredients and appropriate mixing methods for a variety of handcrafted yeast breads and quick breads.	<input checked="" type="checkbox"/> Competency based learning activities <input checked="" type="checkbox"/> Review of student uniform, attitudes, behavior
<input checked="" type="checkbox"/> Prepare and bake a variety of traditional lean and rich yeast and natural-leavened breads.	<input checked="" type="checkbox"/> Competency based learning activities <input checked="" type="checkbox"/> Quizzes / exams
<input checked="" type="checkbox"/> Prepare and bake a variety of quick breads and laminated dough products.	<input checked="" type="checkbox"/> Competency based learning activities <input checked="" type="checkbox"/> Quizzes / exams
<input checked="" type="checkbox"/> Critique and troubleshoot baked bread products and evaluate corrective measures.	<input checked="" type="checkbox"/> Competency based learning activities Assignments, projects or presentations <input checked="" type="checkbox"/> Quizzes / exams
<input checked="" type="checkbox"/> Participation in Brightwater / NWACC service learning activity	<input checked="" type="checkbox"/> Service learning activity

Course Overview

Directions: Please provide a brief list of the content covered on the particular day, and ensure there is an "engaged" activity on day one that reaches beyond that of introduction / review syllabus. All lab courses have a practical exam on day 15.

Day	Day-to-Day Content
1	Mixing methods – straight doughs
2	Scaling and shaping
3	Use of ingredients
4	Quick breads
5	Incorporation of eggs and milk
6	Soakers and multigrain breads
7	Natural starters – rustic sour doughs
8	Pre-fermented doughs
9	Sweet roll and rich sweet doughs
10	Specialty breads

11	Baguettes
12	Poached breads
13	Laminated doughs
14	Pizza
15	Practical Exam