Course Outcome Summary

Course Information

Description: This course covers the preparation and makeup of a variety of yeast raised doughs. Students use a variety of commercial equipment to produce breads, Danish, croissants, rolls and yeast raised coffee cakes. Students will be introduced to baking equipment, recipe conversions, and sanitation processes in a bakery. (Prerequisite: CULN 1101) (Corequisite: CULN 1204)

Total Credits: 2
Total Hours: 48

Types of Instruction

Instruction Type: Lecture/ Lab
Credits/Hours: 2/48

Pre/Corequisites

CULN 1101
CULN 1204

Institutional Core Competencies

Critical and Creative Thinking - Students will be able to demonstrate purposeful thinking with the goal of using a creative process for developing and building upon ideas and/or the goal of using a critical process for the analyzing and evaluating of ideas.

Cultural Competence - Students will be able to demonstrate an attitude of personal curiosity, a rising knowledge of cultures, and an evolving range of skills for living and working among others with other worldviews and ways of life.

Course Competencies

1. Demonstrate equipment operation safety principles
   Learning Objectives
   Write equipment profile safety sheets
   Assemble/disassemble baking production equipment

2. Describe baking ingredient function
   Learning Objectives
3. **Calculate formula adjustments**
   Learning Objectives
   - Calculate yeast dough temperature
   - Calculate adjustments for ingredient substitutions

4. **Demonstrate yeast bread production steps**
   Learning Objectives
   - Use ounce/lb. scales
   - Identify measuring units
   - Prepare yeast raised breads
   - Identify sponge preparation methods
   - Prepare braided yeast breads
   - Prepare yeast raised rolls
   - Prepare ethnic specialty yeast breads
   - Prepare yeast raised coffee cakes

5. **Apply basic yeast bread mixing methods**
   Learning Objectives
   - Prepare a yeast bread using straight dough method
   - Prepare a yeast bread using a sponge method
   - Prepare a yeast bread using the sour dough method

6. **Prepare laminated dough preparation methods**
   Learning Objectives
   - Prepare Danish dough
   - Prepare croissant dough

**SCC Accessibility Statement**

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Additional information and forms can be found at: [www.southcentral.edu/disability](http://www.southcentral.edu/disability)

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