



Bergen Community College
 Division of Business, Arts, and Social Sciences
 Department of Business & Hotel/Restaurant Management

HRM 209 Artisan Bread Production

Date of Most Recent Syllabus Revision: April 2018

Course Typically Offered: Fall ___ Spring ___ Summer ___ Every Semester ___ Other _____

Syllabus last reviewed by: BCC General Education Committee _____ Date: _____

(Most courses need review Ad Hoc Committee on Learning Assessment _____ Date: _____

by only one of the following) **Curriculum Committee:** _____ Date: Nov., 2017

Basic Information about Course and Instructor

Semester and year:

Course and Section Number: Artisan Bread Production HRM 209

Meeting Times and Locations:

Instructor:

Email Address:

Office Location:

Phone:

Departmental Secretary: Linda Karalian, 201-447-7214, lkaralian@bergen.edu

Office Hours:

Course Description:

Official Catalog Course Description

This course prepares the student to increase proficiency in the preparation and production of various sweet and savory artisan breads. Students will ferment, shape, bake and then store artisan-crafted breads. The course will introduce the scientific principles behind the ingredients, and then apply them through the use of varieties of grains and seeds along with their alternatives. Baking quality

bread to meet high-volume production deadlines is further achieved to prepare students for industry demands.

Hours: Lecture [1.00]. Lab [4.00].

3 credits

Prerequisites: HRM 110

Co-requisites: None

Cross Listed Courses: None

Student Learning Objectives:

As a result of meeting the requirements in this course, students will be able to:

1. Use advanced bakery equipment under different production scenarios
2. Compare the advantages and limitations applicable to high-volume scratch baking
3. Explain the fermentation processes and ways they contribute to flavor
4. Prepare various pre-ferments and doughs according to bread style
5. Develop bakery menus and production schedules for various types of clientele

Means of Assessment

The major assessment types (means of assessment) utilized in this course are graded lab participation, homework (individual), objective written tests and practical examinations.

Course Content

The course is intended to introduce students to the science behind bread preparation and production, and to then prepare them to apply this information through the planning of different types of bread production using various grains and seeds. Additionally, the course addresses challenges by taking problem-solving approaches to meeting demanding production deadlines. Therefore, the course includes the following mandatory components:

1. A comparative analysis of fermentation agents in relation to flavor profiles
2. Planning, implementation, and execution of bread production schedules
3. Daily preparation of breads that meet the demands of various types of clientele.

Course Outline and Calendar

Week	Date(s)	Topic	Chapters
1		Course Introduction; Introduction to Artisan Bread	
2		Product Identification: Ingredients & Equipment Usage	
3		Desired Temperature Control and Mixing	
4		French Breads I	
5		French Breads II	
6		Italian Breads	
7		Laminated doughs	
8		Midterm Practical Examination	
9		Laminated doughs	
10		Rye Breads I	
11		Rye breads II	
12		Decorative breads I	
13		Decorative breads II	
14		Final Practical Examination	
15		Final Written Examination	

Notes to Students:

1 - Syllabus may change due to unforeseen circumstances or to take advantage of educational opportunities.

2 – Your instructor will update you on test dates and assignments. Please continually log on to Moodle for announcements, reminders and updates.

3 – Please log on to Moodle for handouts that are not distributed in hard copy form. Please also check your Bergen Community College e-mails (You may decide to filter your Bergen e-mail into your personal e-mail address).

Special Features of the Course

In addition to daily performance in the kitchen, use of learning technologies in the course (Internet, Moodle, etc.) is necessary to help you succeed in this course and in the industry.

Course Texts and/or Other Study Materials

Required

Hamelman, J. (2013). *Bread: A Baker's Book of Techniques and Recipes*. Hoboken, N.J: Wiley. ISBN : 978-1-118-13271-5

Recommended

Kalanty, M. (2016). *How to Bake More Bread. The Five Families of Bread*. Red Seal Books. ISBN: 13-9780692546024

Kastel, E. (2010). *Artisan Breads at Home*. Hoboken, N.J: Wiley. ISBN: 9 9780470182604

Saus, M. (2008). *Advanced Bread and Pastries. A Professional Approach, 1st Edition*. Cengage. ISBN:

Grading Policy

The grading system used for this course will combine the following

Quizzes	10%
Written assignments	10%
Daily Lab Performance	35%
Midterm Practical	10%
Final Practical	20%
Final Examination	<u>15%</u>
	100%

Attendance Policy

All students are expected to attend every scheduled meeting of each course in which they are registered. It is understandable there are times you may not be able to attend a session, or part thereof. In such cases, you are responsible for checking with the instructor, Moodle, classmates, etc. to be up to date on any work missed. You must also inform the instructor of any missed scheduled tests or presentations before class start time in order to request a make-up. Attendance will be kept by the instructor for administrative and counseling purposes. Assignments that are due by electronic submission are still due at the beginning of the scheduled class even if you are not present in class. A 5% per business day reduction will occur for late work submission, unless you had received an excused extension from your instructor before the assigned due date. (Ex. Monday to Tuesday = 1 business day)

Overall Kitchen Lab Class Participation (up to 10 performance points per session)

Class participation by students (including regular and timely attendance and active engagement in class sessions) is an essential part of this course. I expect you to participate actively and constructively in our class sessions in ways that show respect and courtesy to me and to your classmates during lecture and lab. As we proceed through the semester, there will be class discussions and practical tests on all of the major topics covered in the course. You are required to participate actively during all classes, and to remain in class the entire session. This includes logging on to Moodle for class announcements and being in touch with the class if you need to miss a class session.

"Professional" behaviors: To earn points for class participation, you must (1) attend class regularly in proper uniform, and be on time and not leave early; (2) be well-prepared for class by doing all assigned reading and other out-of-class preparations ahead of time; (3) participate voluntarily, actively, intelligently, and constructively in class discussions and during the lab; (4) perform all in-class tasks; (5) apply proper sanitation and food preparation procedures appropriate to the menu; and (6) utilize frequently and actively the materials and facilities needed for your success in this course.

"Unprofessional" behaviors: Behaviors such as the following will result in your losing points for class participation: (1) being absent from or late for class; (2) leaving class early; (3) continually walking out of and coming back into class; (4) not adhering to proper uniform and appearance guidelines; (5) being inattentive to class lectures and lab demonstrations; (6) behaving inappropriately in class (e.g., acting silly; conducting private conversations, utilizing cell phones except when permitted for camera use, other distracting classroom antics such as chewing gum in class; careless treatment of food and equipment; etc.); (7) being impolite, rude, or discourteous to me or to your classmates; (8) not being adequately prepared for class; (9) showing a negative or frivolous attitude toward the course; (10) Not utilizing the materials and facilities provided for your success in the course.

Other College Policy Statements

Code of Student Conduct:

http://bergen.edu/wp-content/uploads/StudentCodeofConduct2016_EngVer12062016.pdf

Statement on plagiarism and/or academic dishonesty:

Please read pages 8 – 9 in the above link. Students are not excused from the penalties for not being aware of or for not having read the policies set forth regarding plagiarism and other forms of academic dishonesty.

ADA Statement:

Students who require accommodations in accordance with the Americans with Disabilities Act (ADA) can request these services from the Office of Specialized Services. To learn more about how to apply for services, please visit <http://www.bergen.edu/oss>.

Note: Those who have completed the OSS paperwork and received accommodations during previous semesters might not be automatically eligible in subsequent semesters in every case.