

CULA145L : Breads and Rolls

Students will be introduced to the baker's scale and taught how to properly measure ingredients. Reading a formula and recipe conversions will also be covered. The history of bread making will be explored as well as the creation of many classical items from several cultures around the world. The milling process of flour will be discussed as well as the function of important ingredients in the dough. The class will largely focus on the organized process of preparing dough. Mixing, shaping, proofing, baking, and storing are critical steps that will be explored. The bread and roll productions that will be created in each class will be used in our dining room bakery case.

Credits 3

Lab Hours 5

Class Hours 1