

CUL200 Basic Baking I: Breads and Baking

This course is a study of the fundamentals of baking including, dough, quick breads and basic items made in a bakery. It focuses on the basic principles behind formulas – ratios, sequence, time and temperature-and how these factors impact all quality – baked products. Students will learn each step in the process of bread making including the science of bread production, the measuring of ingredients, and the proper evaluation of recipes. Techniques on the preparation of breads commonly produced in bakeries will also be introduced.