

BAKE-202 : Specialty Breads

This course gives students the chance to learn the principles and techniques of preparing multi-grain breads, sourdoughs, bagels, pretzels, holiday or seasonal breads, and flat breads. Special emphasis will be placed on regional breads and breads of the world; handling grains (such as soakers) for specialty breads; mixing, shaping, and finishing specialty breads; and learning innovative baking methods.

Credits 3

Prerequisites

Hearth Breads and Rolls (BAKE-210).

Corequisites

Take Service & Beverage Management HMFB-210