

BAKE-210 : Hearth Breads and Rolls

Building on previous knowledge, students learn to mix, shape, bake, store, and distribute breads and rolls. Students will build speed and increase their proficiency in meeting production deadlines with quality products. Emphasis is placed on the use of traditional fermentation methods, equipment, and methods that emphasize flavor, texture, and appearance as well as techniques that increase shelf life.

Credits 3

Prerequisites

Baking and Pastry Techniques (BAKE-105).

Prerequisite or Corequisite

Baking Ingredients and Equipment Technology ([BAKE-110](#)).