

Global Learning Semesters

Course Syllabus

Course: CATR-208E Baking

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



| Course Summary | | |
|-------------------------|-----------------|--------------------------|
| Course Code | Course Title | Recommended Credit Hours |
| CATR-208E | Baking | 3 |
| Semester Offered | Contact Hours | Prerequisites |
| Please contact us | 42-45 | Sophomore Standing |
| Department | Level of Course | Language of Instruction |
| Hospitality and Tourism | Lower Division | English |

Course Description

This course explores various baking methods. The students will conduct experiments using various baking ingredients to develop their techniques. They will also be involved in research so as to be able to develop recipes for production and consumption. They will also learn how to evaluate and cost recipes. A detailed project on bread will be prepared including modifying of traditional recipes to suit modern tastes and ingredients. A part of the assessment will include a practical exam whereby the students will be expected to create a baked product using commodities from a “mystery” basket.

Prerequisites

Sophomore Standing

Topic Areas

1. Dough ingredients and types.
2. Breads of various cultures.
3. Baking methods.
4. Fermentation.
5. Science of breads baking.
6. Hygiene.
7. Assorted breads, quick breads.
8. Folded yeast dough's and fat dough for kitchen use.
9. Breakfast items.
10. Traditional and specialty breads.
11. Decorative bread, show pieces.
12. Yield tests and recipe pre-costs.

Readings and Resources

Required Textbook

- C. Ingre and J. Shapter, Bread and Bread Making, (ISBN 1-86967-912-9).
- Lecturers notes.

Recommended Reading

- B. Dupaigne, *The History of Bread* (ISBN 0-8109-3438-8).
- D. Lepard and R. Whittington, *Baker and Spice with Passion* (ISBN 1-90257-17-3).
- E. Treuille and U. Ferrigno (ISBN 0-7513-0607).
- L. Collister, *Chocolate Baking* (ISBN 1-900517-38-4).
- J. W. Chesser, *The Art and Science of Culinary Preparation* (ISBN 0-9631023-1-1).