

Course Title	Artisan Bakery				
Course Code	ICUL-312E				
Type of Course	Compulsory				
Level	1 st Cycle				
Year / Semester of study	Third/Fall				
Lecturer's Name					
ECTS	6	Lectures / week	0	Laboratories / week	6
Course Objectives	<p>This course will provide the practical application of advanced bread baking techniques focusing on hard crusted breads. The students using a variety of flours, grains and sour doughs will produce handcrafted International artisan breads. Students will research artisan bread trends and as a course project to create original bread recipes and show pieces.</p>				
Learning Outcomes	<p>Upon completion of the course student will be able to:</p> <ul style="list-style-type: none"> • Calculate cost of bread recipes. • Produce handcrafted breads in a professional atmosphere according to industry standards. • Control bread production by using correct formulas and retarding techniques, maintain sours doughs and starters. • Create and execute an original bread formula. • Master artistic concepts in advanced folding, shaping, proofing, scoring, and baking. • Learn how to create show pieces made out of salt dead dough. 				
Pre-requisites	ICUL-114E, 117E, 190E, 218E, 229E, 290E,	Co-requisites	ICUL-305E		
Course Content	<ul style="list-style-type: none"> • Introduction to artisan bread baking. • Sour dough breads. • Gluten and Wheat free baking. • Sweet and enriched bread. • Therapeutic baking. • Salt Dead dough decoration. • Syrup dead dough. • Sweet baking. • French baking. • Dark rye bread. • Multigrain sunflower bread. • Slow Fermentation. 				

Teaching Methodology	Examples, demonstrations, videos, workshops and techniques in laboratories.														
Bibliography	<p>Required:</p> <ul style="list-style-type: none"> • <i>Salt dough the art of crafts</i>, crowood Pr. (last Edition). • <i>The bread Baker's Apprentice</i>, Peter Reinhart, Ten Speed Press-Berkeley. • <i>Dough: Simple Contemporary Breads</i>, Richard Bertinet, Kyle Books. • <i>The Handmade Loaf: The book that started a baking revolution</i>, 2012. Dan Lepard, Mitchell Beazley. • <i>Mastering The Art And Craft Baking And Pastry</i>, The Culinary Institute Of America, John Wiley & Sons, INC., Hoboken, New Jersey 2012 (Third Edition). <p>Suggested:</p> <ul style="list-style-type: none"> • <i>"The Professional Chef"</i>, The Culinary Institute of America, John Wiley & Sons; 10th edition 														
Evaluation	<p>Projects, tests, laboratories and final examinations</p> <ul style="list-style-type: none"> • Class Participation • Projects • Lab Assessment • Final Exam <p>Grading Policy</p> <table border="1" data-bbox="491 1346 1182 1630"> <tr> <td>Final Examinations</td> <td>30 – 50%</td> </tr> <tr> <td>Class Tests</td> <td>15 – 30% each</td> </tr> <tr> <td>Term paper or Projects</td> <td>15 – 30%</td> </tr> <tr> <td>Mid-Term</td> <td>30 – 40%</td> </tr> <tr> <td>Homework</td> <td>0 – 20%</td> </tr> <tr> <td>Quizzes</td> <td>0 – 10%</td> </tr> <tr> <td>Class Attendance & Participation</td> <td>0 – 10%</td> </tr> </table>	Final Examinations	30 – 50%	Class Tests	15 – 30% each	Term paper or Projects	15 – 30%	Mid-Term	30 – 40%	Homework	0 – 20%	Quizzes	0 – 10%	Class Attendance & Participation	0 – 10%
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Language	English														