

# CUL 120 - ARTISAN BREAD

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## Course Description

This course introduces advanced theory and techniques of artisan bread production while practicing environmental stewardship and zero or reduced waste initiatives. Emphasis is placed on learning about different types of flours, grains, yeasts, and cultures including pre-ferment sours and starters, and how to mix, ferment, shape, bake and store hand-crafted bread. Students learn assembly speed and increase their proficiency in meeting production deadlines with quality products. Group 2 course.

## Credit Hours

3

## Contact Hours

## Required Prerequisites

CUL 118, can be taken concurrently.