

Montgomery County Community College  
BPA 131  
Breads & Rolls  
3-1-4

**COURSE DESCRIPTION:**

This course provides an introduction to the skills and techniques of bread production. Products covered include yeasted breads, rolls and Viennoiserie. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are covered as well as proper mixing techniques and controlled fermentation. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies. This course is subject to a course fee. Refer to <http://mc3.edu/adm-fin-aid/paying/tuition/course-fees> for current rates.

**REQUISITE(S):**

*Previous Course Requirements*

BPA 120 Introduction to Baking & Pastry with a grade of C or higher

*Concurrent Course Requirements:* None

| LEARNING OUTCOMES<br>Upon successful completion of this course, the student will be able to:  | LEARNING ACTIVITIES               | EVALUATION METHODS                              |
|---|-----------------------------------|---|
| 1. Demonstrate and practice proper safety and sanitation practices.                           | Written assignments, Lecture, Lab | Written assignments, Written and Practical Exam |
| 2. Demonstrate correct weight and volume measurement.   | Written assignments, Lecture, Lab | Written assignments, Written and Practical Exam |
| 3. Practice and perform work in a logical, efficient, and organized manner; exhibit teamwork. | Written assignments, Lecture, Lab | Written assignments, Written and Practical Exam |

| LEARNING OUTCOMES  | LEARNING ACTIVITIES               | EVALUATION METHODS                              |
|--|-----------------------------------|---|
| 4. Discuss and explain various ingredient functions.   | Written assignments, Lecture, Lab | Written assignments, Written and Practical Exam |
| 5. Demonstrate an understanding of baker's percentages, calculating dough temperatures, and calculating desired water temperature. | Written assignments, Lecture, Lab | Written assignments, Written and Practical Exam |
| 6. Produce yeasted breads using the straight, sponge, and modified straight dough methods.   | Lab                               | Practical Exam                                  |
| 7. Prepare the various forms of preferment including poolish, biga, sponge, pate fermentee, and sourdough.                         | Lab                               | Practical Exam                                  |
| 8. Identify products and equipment used in the production of yeasted breads.   | Written assignments, Lecture, Lab | Written assignments, Written and Practical Exam |
| 9. Produce a variety of Viennoiserie and laminated doughs.   | Lab                               | Practical Exam                                  |

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Director of Educational Effectiveness. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria*.

#### SEQUENCE OF TOPICS:

1. Lecture: History, Grain, Flour, Gluten and Baker's Math
2. Lecture/Lab: Lean Breads
3. Lecture/Lab: Advanced Lean Breads
4. Lecture/Lab: Enriched Breads
5. Lecture/Lab: Advanced Enriched Breads
6. Lecture/Lab: Viennoiserie
7. Lab: Final Practical Exam and Kitchen Appreciation

## LEARNING MATERIALS:

Gisslen, Wayne. Professional Baking 8th ed. New Jersey, Wiley 2022.

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

## COURSE APPROVAL:

Prepared by: Stephen O'Donnell, CEC, AAC Date: 1/2009  
VPAA/Provost Compliance Verification: Dr. John C. Flynn, Jr. Date: 5/19/2009

Revised by: Christopher Allen Tanner, CEC, WCC, CHE Date: 12/2012  
Director of The Culinary Arts Institute VPAA/Provost or designee  
Compliance Verification:  
Victoria L. Bastecki-Perez, Ed.D. Date: 1/14/2013

Revised by: Francine Marz, MBA, CEC Date: 8/24/2015  
Director of The Culinary Arts Institute VPAA/Provost  
or designee Compliance Verification:  
Victoria L. Bastecki-Perez, Ed.D. Date: 12/22/2015

Revised by: Debbie Dalrymple Date: 6/27/2016  
VPAA/Provost or designee Compliance Verification:  
Victoria L. Bastecki-Perez, Ed.D. Date: 6/27/2016

Revised by: Joseph Jacques, CEPC, Instructor Date: 10/24/2017  
VPAA/Provost or designee Compliance Verification:  
Victoria L. Bastecki-Perez, Ed.D. Date: 10/24/2017

Revised by: Joseph Jacques, CEPC, Instructor Date: 3/23/2018  
VPAA/Provost or designee Compliance Verification:  
Victoria L. Bastecki-Perez, Ed.D. Date: 11/9/2018

Revised by: Joseph Jacques, CEPC, Instructor Date: 2/2024  
VPAA or designee Compliance Verification: Date: 4/1/2024



*This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.*