

# 2019-2020 TTC Catalog

## BKP 182 Artisan Breads

Lec: 2.0 Lab: 3.0 Credit: 3.0

This course introduces the fundamental skills, concepts and techniques of artisan bread baking. Use of sponges, wild yeast, bigas and poolish will be incorporated in making authentic rustic bread. An assortment of international breads will be made, as well as breads for special occasions.

### **Prerequisite**

BKP 101

and

BKP 102

### **Course Offered**

Fall

Spring

### **Grade Type**

Letter Grade

### **Division**

Culinary Institute of Charleston