

2021-2022 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