# 2018-2019 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