
BASIC BENCH WORK

CBP 121**Basic Bench Work****2.0 UNITS**

Emphasis will be on various bread mixing methods and their characteristics. Students will learn the relationship between mixing and fermentation. The understanding of gluten and its importance in the bakeshop will be a key component to the lab. Lean and rich doughs will be produced using hands-on techniques. Also the craft of artisan breads will be taught using a diversity of pre-ferments and sponges showing their advantages and disadvantages. Pre-requisite: CAI 119 Co-requisite: CBP 120