



BREAD BAKING ARTS

QUICK BREADS, ARTISAN BREADS & BREAKFAST PASTRIES

PROGRAM HIGHLIGHTS

The French Pastry School bakers, Jacquy Pfeiffer and Sébastien Canonne, M.O.F., have designed this new and exciting baking program course focusing on quick breads, artisan breads, and breakfast pastries. Students will begin with an in-depth look at baking's cornerstone ingredients, composition, and role in each recipe.

80 HOURS

25 UNITS

296 TASKS

229 VIDEOS

Unit 1: Introduction to Bread Baking Arts

Unit 2: Basics of Baking and Baking Skills

Basics of Sanitation

Types of Ovens

Measurements

Unit 3: Prepare your Home Bakery

Rearrange your Kitchen and Pantry

Basics of Tools

Student Activity | Setting up your Baking Kitchen

Unit 4: Cornerstone Ingredients

General baking Principles

What is Sugar?

Basics of Eggs

Butter and Fats

The Basics of Milk and Cream

Student Activity | Make your own quick bread

Unit 5: Breakfast Pastries

Breakfast Pastries

Student Activity | Make a breakfast pastry

Unit 6: Creamed Batters

Basics of Mixing and Folding

Basics of Piping

Creamed Batter Recipes

Student Activity | Make a creamed batter

Unit 7: Liquid Batters & Choux Paste

Liquid Batters

Choux Paste

Student Activity | Make a liquid batter or churros

Unit 8: Whipped Batters

Basics of Whipping

Traditional Swiss Hazelnut Carrot Cake

Student Activity | Make Traditional Swiss Hazelnut Carrot Cake

Unit 9: Biscuits, Cornbread & Scones

Biscuits

Cornbread

Scones

Student Activity | Make biscuits, cornbread or scones

Unit 10: Doughnuts & Beignets

Doughnuts and Beignets

Student Activity | Make a doughnut

Unit 11: Specialties

Irish Soda Bread

Ruglach

Student Activity | Make your own specialty

Unit 12: Gluten-free & Vegan

Gluten-free and Vegan Baking

Gluten-free Raspberry Pecan Muffins

Vegan Lime Cake

Vegan & Gluten-free Banana, Peanut Butter, and Chocolate Chip Muffins

Student Activity | Make your own Gluten-free & Vegan pastry

Unit 13: French Favorites

Student Activity | Make your own French favorite

Unit 14: Transition

General baking Principles

What is Sugar?

Basics of Eggs

Butter and Fats

The Basics of Milk and Cream

Student Activity | Make your own quick bread

Unit 15: Flour, Yeast, Water, Salt

Four Essentials of Baking

Baker's Math

Student Activity | Make your own yeasted bread



Unit 16: Laminated Doughs

Basics of Laminated Doughs
Puff Pastry
Apple Turnovers
Spinach & Feta Pie
Student Activity | Make sweet or savory laminated dough

Unit 17: Yeasted Laminated Doughs

Mixing and Folding
Fundamentals of Yeasted Laminated Doughs
Fruit Danish
Croissants
Student Activity | Make a yeast-laminated pastry

Unit 18: Baked Enriched Dough with Yeast

Enriched Doughs With Yeast
Babka
Brioche
Sticky Buns
Student Activity | Make an enriched pastry

Unit 19: Fried Enriched Dough with Yeast

Yeast-raised Doughnuts
Berliner Doughnuts
Student Activity | Select and make one fried dough

Unit 20: Breads using the Direct Method

Using the Direct Method
Soft Salted Pretzels
Alsatian Flatbread Flammkeuche
Student Activity | Select and make one direct dough recipe

Unit 21: Biga & Sponge Fermentation

The Biga Starter Dough
Provençal Fougasse Bread
The Sponge-Yeasted Starter Dough
Pita Bread
Student Bread | Make one bread using a biga dough starter

Unit 22: Poolish Fermentation

The Poolish-Yeasted Starter
Traditional French Baguette
English Muffins
Student Activity | Make one bread using poolish fermentation

Unit 23: Fermented Dough

Fermented Dough
Whole Wheat Toast Bread
Potato & Beer Bread
Bagels
Student Activity | Make one bread using fermented dough

Unit 24: Levain Fermentation

Naturally-fermented starter - Levain
Ancient Grain Bread
Rye Bread
Sourdough Miche
Student Activity | Make one bread using a levain fermentation

Unit 25: Capstone & Final Assessment