Family and Consumer Sciences Department
Course Name/Number: NFS 1000 Bread making

Course Name: Bread making  
CRN: 41973  
Semester/Year: Fall 2014  
Instructor: Sherilyn Benson

Email Address: sbenson@dixie.edu  
Office Hours: Before and after class

Lab and other fees: $35.00

Course Description from Catalog: Open to students and interested in working with yeast and non-yeast breads. Techniques of basic bread making are taught through practical application. Some lecture, but the primary focus is on actual preparation and evaluation of bread dough products. Successful students should be able to trouble shoot problems and prepare a variety of breads. Course fee required.

Required Textbook(s)/Recommended Books/other materials: Bread making Recipe Book

Family and Consumer Sciences Department Learning Outcomes:

1. Define currently accepted theory within the discipline.
2. Evaluate theory using applications and exercises to personalize the depth of knowledge and understanding.
3. Demonstrate professional practices specific to the discipline by completing assignments.
4. Show, in writing, the ability to think critically by:
   a. Gathering information
   b. Comparing and contrasting sources and quality of information
   c. Evaluating information for reliability and validity
   d. Creating resolutions/proposals to solve questions or problems within the discipline

Course Objectives:

Students successfully completing this course will be able to:

1. Develop skills in basic principles and techniques of bread making
2. Learn about the different types of bread
3. Know the nutritive value of bread
4. Learn how to evaluate bread products

Course Assignments and Assessments:

Cleanliness and cooperation: Each person is responsible for the clean up of his/her unit. Whether you are the first person to leave or the last, the unit must be clean. You will be part of a group, but working individually. Be responsible for your work space.

Bake/evaluate and share: Bake any three products and bring samples for the entire class to taste. Due dates are listed on the class calendar. Bring 20 copies of the recipe to share with the other students. Make sure to give a copy of the recipe with your name on it to the instructor. 50 points / item

Instructor policy on late assignments, missed exams/quizzes, and unexcused absences: If you are going to miss class, check with the instructor prior to class time. This is a weekly class. Be in attendance.

Grading Scale:

<table>
<thead>
<tr>
<th>Grade</th>
<th>Percentage</th>
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<tbody>
<tr>
<td>A</td>
<td>95-100%</td>
</tr>
<tr>
<td>A-</td>
<td>90-94%</td>
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<tr>
<td>B+</td>
<td>87-89%</td>
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<tr>
<td>B</td>
<td>83-86%</td>
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<tr>
<td>B-</td>
<td>80-82%</td>
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<tr>
<td>C+</td>
<td>77-79%</td>
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<tr>
<td>C</td>
<td>74-76%</td>
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<tr>
<td>C-</td>
<td>70-73%</td>
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<tr>
<td>D+</td>
<td>67-69%</td>
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<tr>
<td>D</td>
<td>64-66%</td>
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<tr>
<td>D-</td>
<td>60-63%</td>
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<tr>
<td>F</td>
<td>below 59%</td>
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</tbody>
</table>

Grades will be based on the following:

<table>
<thead>
<tr>
<th>Assignment</th>
<th>Points</th>
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</thead>
<tbody>
<tr>
<td>15 classes</td>
<td>10 points each</td>
</tr>
<tr>
<td>Cleanliness in class</td>
<td>10 points each class</td>
</tr>
<tr>
<td>Bake and share</td>
<td>50 points/item</td>
</tr>
</tbody>
</table>

Grand total 450
Important Semester Dates to remember:

2014 Fall Semester

Aug 25 Class work Starts
Aug 28 Last Day to Waitlist
Aug 29 Last Day to Add Without Signature
Sep 4 Drop/Audit Fee Begins ($10 per class)
Sep 1 Labor Day
Sep 9 $50 Late Registration/Payment Fee
Sep 15 Pell Grant Census
Sep 15 Last Day for Refund
Sep 15 Last Day to drop without receiving a "W" grade
Sep 17 Courses dropped for non-payment
Sep 19 Last Day to Add/Audit
Oct 15 Mid-Term Grades Due
Oct 16-17 Semester Break
Oct 20 Last Day to Drop Individual Class
Oct 27 Spring and Summer 2014 class schedules available online
Nov 14 Last Day for Complete Withdrawal
Nov 17 Spring Registration open to Seniors (90+ credits)
Nov 11 Career Day
Nov 18 Spring Registration open to Juniors (60+ credits)
Nov 19 Spring Registration open to Sophomores (30+ credits)
Nov 20 Spring Registration Open to All Students
Nov 26-28 Thanksgiving Break
Dec 12 Class work Ends
Dec 15-19 Final Exams

Important Links:

As a student at Dixie State University, you have access to several helpful resources:

- **Library**
- **Computer Lab** (located at the [Smith Computer Center](#) and the [Library](#))
- **Disability Resource Center** - Provides services and accommodations to students with disabilities.
- **IT Student Help Desk** - We provide support for the following: Blackboard Vista, Dmail, wireless, software resources for students, and student laptop lease program.
- **Online Writing Lab** - Many writing classes utilize this site. Among other things, students can use the Online Writing Lab to submit papers electronically to the Writing Center.
- **Testing Center**
- **Tutoring Center** - Free and open to all students. Improve your study skills and clarify concepts and class material.
Writing Center - "Our mission is to help you become a better writer by approaching your assignments as a process of invention, writing, and revision."

See our Campus Map for the location of these and other resources.

Policies and Statements

Disability Statement:

If you suspect or are aware that you have a disability that may affect your success in the course you are strongly encouraged to contact the Disability Resource Center (DRC) located at the North Plaza Building. The disability will be evaluated and eligible students will receive assistance in obtaining reasonable accommodations. Phone # 435-652-7516

Academic dishonesty / Academic integrity policy

Reference to "Policy for Absences Related to College Functions"

Disruptive behavior policy / classroom expectations

Dmail:

You are required to frequently check your Dmail account. Important class and university information will be sent to your Dmail account, including DSU bills, financial aid/scholarship notices, notices of cancelled classes, reminders of important dates and deadlines, and other information critical to your success at DSU and in your courses. To access your Dmail account, visit go.dixie.edu/dmail. If you do not know your Dmail username or you have forgotten your PIN, visit go.dixie.edu/mydixie and follow the respective instructions.

### Fall 2014 Final Exam Schedule

<table>
<thead>
<tr>
<th>Class Type</th>
<th>Class Time</th>
<th>Exam Day</th>
<th>Exam Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Daily, MWF, MTWF, MWF, MW, etc.</td>
<td>7:00 a.m.</td>
<td>Mon, Dec 15</td>
<td>7:00 a.m. – 9:00 a.m.</td>
</tr>
<tr>
<td></td>
<td>8:00 a.m.</td>
<td>Wed, Dec 17</td>
<td>8:30 a.m. – 10:30 a.m.</td>
</tr>
<tr>
<td></td>
<td>9:00 a.m.</td>
<td>Fri, Dec 19</td>
<td>9:30 a.m. – 11:30 a.m.</td>
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<tr>
<td></td>
<td>10:00 a.m.</td>
<td>Mon, Dec 15</td>
<td>10:30 a.m. – 12:30 a.m.</td>
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<tr>
<td></td>
<td>11:00 a.m.</td>
<td>Wed, Dec 17</td>
<td>11:00 a.m. – 1:00 p.m.</td>
</tr>
<tr>
<td></td>
<td>12:00 p.m.</td>
<td>Fri, Dec 19</td>
<td>12:00 p.m. – 2:00 p.m.</td>
</tr>
<tr>
<td></td>
<td>1:00 p.m.</td>
<td>Mon, Dec 15</td>
<td>1:00 p.m. – 3:00 p.m.</td>
</tr>
<tr>
<td></td>
<td>2:00 p.m.</td>
<td>Wed, Dec 17</td>
<td>1:30 p.m. – 3:30 p.m.</td>
</tr>
<tr>
<td></td>
<td>3:00 p.m.</td>
<td>Fri, Dec 19</td>
<td>2:30 p.m. – 4:30 p.m.</td>
</tr>
<tr>
<td></td>
<td>4:00 p.m.</td>
<td>Mon, Dec 15</td>
<td>3:30 p.m. – 5:30 p.m.</td>
</tr>
</tbody>
</table>

| Tue/Thur         | 7:30/8:00 a.m. | Tue, Dec 16 | 8:00 a.m. – 10:00 a.m. |
|                  | 9:00 a.m.     | Thu, Dec 18 | 9:30 a.m. – 11:30 a.m. |
|                  | 10:30 a.m.    | Tue, Dec 16 | 10:30 a.m. – 12:30 p.m. |
|                  | 12:00 p.m.    | Thu, Dec 18 | 12:00 p.m. – 2:00 p.m. |
|                  | 1:00 p.m.     | Tue, Dec 16 | 1:00 p.m. – 3:00 p.m. |
|                  | 2:30 p.m.     | Thu, Dec 18 | 2:30 p.m. – 4:30 p.m. |
|                  | 4:00 p.m.     | Tue, Dec 16 | 3:30 p.m. – 5:30 p.m. |

**Once a Week or Evening Classes**

Classes which meet once a week and/or in the evening (5:00 p.m. or later) hold Final Exams during the regularly scheduled class time during the Final Exam week.
CALENDAR

Aug.  25  Introduction
Sept.  01  Labor Day --No School
Sept.  08  Basic white bread  pg. 3—loaf pan
Sept.  15  Sweet dough/Cinnamon Rolls pg. 3—cake pan 9x13
Sept.  22  Whole Wheat bread  pg. 4—loaf pan
Sept.  29  Banana Bread pg. 6—loaf pan  1st bake & share item due
Oct.  06  French Bread  pg. 4—cookie sheet
Oct.  13  Swiss bread  pg.54—loaf pan
Oct.  20  Bread sticks  pg. 12—cookie sheet
Oct.  27  Pumpkin bread  pg. 10—loaf pan
Nov.  03  Glazed Orange Rolls pg. 18—cake pan  9 X 13  bake & share item due
Nov.  10  No class assignment will be given
Nov.  17  Care & Share—yeast dough—loaf pan
Nov.  24  Parker House Rolls  pg. 8—cookie sheet
Dec.  01  Ladder loaf  pg. 6—cookie sheet and small can of pie filling
Dec.  08  Cinnamon Swirl Bread  pg. 17—loaf pan,  3rd bake & share item due

EQUIPMENT NEEDED EACH WEEK

large bowl
small bowl
measuring spoons and cups
large spoon
hot pads, dishtowel or paper bag to take baked item home
baking pans---loaf pan, cookie sheet,  9 X 13 cake pan