COURSE INFORMATION

Course Number: NFS 1000
Course Name: Bread making
Credit Hours: 1
Prerequisites: None
Dates: Aug. 20, 2012 to Dec. 03 2012
Times: Monday 5:15
Location: Education and Family Studies rm. # 112
Text: Bread making
Supplement: None

INSTRUCTOR

Name: Sherilyn Benson
Phone: (435) 652-7500 Ext. 7842
Email sbenson@dixie.edu
Office Education and Family Studies Rm. 133

STUDENT SUPPORT SERVICES

Drop in tutoring is available to all registered Dixie State College students:
http://dsc.dixie.edu/tutoring/

Help with writing papers:
Writing Lab in the Browning Learning Center, room 105
Online Writing Lab at: http://dsc.dixie.edu/owl/

Americans with Disabilities Act (ADA) Statement:
Students with medical, psychological, learning or other disabilities desiring reasonable academic adjustment, accommodations, or auxiliary aids to be successful in this class will need to contact the DISABILITY RESOURCE CENTER Coordinator ( Baako Wahabu) for eligibility determination. Proper documentation of impairment is required in order to receive services or accommodations. DRC is located at the ground floor of the Financial Aid Office. Visit or call 652-7516 to schedule appointment to discuss the process. DRC Coordinator determines eligibility for and authorizes the provision of services.
COURSE DESCRIPTION

Mastery of basic principles and techniques of bread making, including a variety of dough types.

COURSE OBJECTIVES

Students successfully completing this course will be able to:

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

COLLEGE WITHDRAWAL POLICY

If you must withdraw from this class, for any reason, it is your responsibility to do this officially by completing paperwork at the registrar’s office. This must be done before the drop deadline of (Oct. 15 or Nov. 09) for complete withdrawal. If you fail to do this, you will still receive a grade in this class, regardless of whether you attend or not.

CLASS POLICIES

IMPORTANT PLEASE READ

Attendance

Attend all classes. If, for some reason you cannot attend class, check with the instructor prior to class time.

Disruptive behavior in class may lead to an administrator withdrawal. Disruptive behavior is defined as any behavior that interferes with the teacher’s ability to teach or the learning of the students.

You will be notified of your withdrawal in this way:
1. A verbal request to comply with behavioral expectations of the class.
2. One written “warning” letting you know that you have not made the required behavioral adjustment.
3. Administrative withdrawal.

Academic Integrity

Failure to comply with academic integrity, honesty, and behavior standards may result in course failure or administrative withdrawal from the class. Don’t cheat!
ASSIGNMENTS

A. 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.

B. Bake/evaluate and share Bake any three products and bring enough samples for the entire class to taste. Bring a copy of the recipe for each student in the class to take with them if they choose. Make any notes on the recipe that would help others in preparing your recipe. Make sure to give a copy of your recipe to the instructor with your name on it.

GRADING

Grades will be based on the following:

<table>
<thead>
<tr>
<th>Component</th>
<th>Points</th>
<th>Total Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>15 classes</td>
<td>10 points each</td>
<td>150</td>
</tr>
<tr>
<td>Cleanliness in class</td>
<td>10 points each class</td>
<td>150</td>
</tr>
<tr>
<td>Bake and share</td>
<td>50 points/item</td>
<td>150</td>
</tr>
</tbody>
</table>

Grand total 450

The final grade will be calculated upon the following percentages:

<table>
<thead>
<tr>
<th>Grade</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>95-100%</td>
</tr>
<tr>
<td>A-</td>
<td>91-94%</td>
</tr>
<tr>
<td>B+</td>
<td>88-90%</td>
</tr>
<tr>
<td>B</td>
<td>84-87%</td>
</tr>
<tr>
<td>B-</td>
<td>81-83%</td>
</tr>
<tr>
<td>C+</td>
<td>78-80%</td>
</tr>
<tr>
<td>C</td>
<td>74-77%</td>
</tr>
<tr>
<td>C-</td>
<td>71-73%</td>
</tr>
<tr>
<td>D+</td>
<td>68-70%</td>
</tr>
<tr>
<td>D</td>
<td>64-67%</td>
</tr>
<tr>
<td>D-</td>
<td>60-63%</td>
</tr>
<tr>
<td>F</td>
<td>Below 60%</td>
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</tbody>
</table>