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

CRN: 41973
Meeting Days and Time: Monday  5:15
Semester/Year: Spring 2015
Credit Hours: 1.0
Location: EdFam 112
Instructor: Sherilyn Benson
DSU Email Address: sbenson@dixie.edu
Office Phone: 435-879-4247
Office Hours: Before and after class, in the classroom.
Prerequisites:  NONE
Lab and other fees: $35.00

Course Description from Catalog:  Open to students and those 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: Students successfully completing this course will be able to:

- Define currently accepted theory within the discipline.
- Evaluate theory using application and exercises to personalize the depth of knowledge and understanding.
- Demonstrate professional practices specific to the discipline by completing assignments.
- 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 work space. You will be part of a group, but working individually. Clean up after yourself.

Bake/Evaluate/Share: Bake any three products and bring samples for the entire class to share. Due dates are listed on the class calendar. Bring 20 copies of your recipe to share. Make sure to give one copy with your name on it to the instructor.

Instructor policy on late assignments, missed exams/quizzes, and unexcused absences: If you need to miss class check with the instructor by email, prior to class time. This is a weekly class. Be in attendance. Do not be late to class.

Grades will be based on the following:

<table>
<thead>
<tr>
<th>Assignment</th>
<th>Points</th>
<th>Total Points</th>
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</thead>
<tbody>
<tr>
<td>13 classes</td>
<td>10 points each</td>
<td>130</td>
</tr>
<tr>
<td>Cleanliness in class</td>
<td>10 points each class</td>
<td>130</td>
</tr>
<tr>
<td>Bake and share</td>
<td>50 points/item</td>
<td>150</td>
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<td></td>
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<td>Grand total 410</td>
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**Grade 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>91%-94%</td>
</tr>
<tr>
<td>B</td>
<td>88-90%</td>
</tr>
<tr>
<td>B-</td>
<td>84-87%</td>
</tr>
<tr>
<td>C</td>
<td>78-80%</td>
</tr>
<tr>
<td>C-</td>
<td>74-77%</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>61-63%</td>
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Final Exam Schedule
Available Resources

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.
- Student Success Center (www.dixie.edu/studentsuccess)
- 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

- Academic dishonesty / Academic integrity policy
- Disruptive behavior policy
- Absences related to college functions
- Reasonable Accommodation:
  Students with medical, psychological, learning or other disabilities desiring reasonable academic adjustments, accommodations, or auxiliary aids to be successful in their program of study should contact the Disability Resource Center within the first two weeks of the beginning of classes for eligibility determination.

  Proper documentation of impairment is required in order to receive services. DRC is located on the ground floor of the Financial Aid Office. You may call 652-7516 to schedule appointment for further information regarding the process to receive accommodations. DRC Coordinator determines eligibility for and authorizes the provision of services.

- 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.

Important Semester Dates to remember:

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oct 31</td>
<td>Bachelor’s degree Graduation Deadline - Spring 2015</td>
</tr>
<tr>
<td>Nov 17</td>
<td>Spring Registration open to Seniors (90+ earned credits)</td>
</tr>
</tbody>
</table>
Nov 18  Spring Registration open to Juniors (60+ earned credits)
Nov 19  Spring Registration open to Sophomores (30+ earned credits)
Nov 20  Spring Registration open to All Students

Jan 12  Classwork Starts
Jan 15  Last Day to Waitlist
Jan 16  Last Day to Add Without Signature
Jan 22  Drop/Audit Fee Begins ($10 per class)
Jan 22  Residency Application Deadline
Jan 19  Martin Luther King Jr. Day
Jan 27  $50 Late Registration/Payment Fee
Feb 02  Pell Grant Census
Feb 02  Last Day for Refund
Feb 02  Last Day to drop without receiving a "W" grade
Feb 04  Courses dropped for non-payment
Feb 06  Last Day to Add/Audit
Mar 02  Bachelor’s degree Graduation Deadline - Spring 2015
Feb 16  President’s Day
Mar 02  Mid-Term Grades Due
Mar 06  Last Day to Drop Individual Class

Mar 09-13  Spring Break
Mar 23  Fall 2014 Class schedule available online
Mar 23  Summer Registration open to Seniors (90+ credits)
Mar 24  Summer Registration open to Juniors (60+ credits)
Mar 25  Summer Registration open to Sophomores (30+ credits)
Mar 26  Summer Registration open to all students

Apr 10  Last Day for Complete Withdrawal

Apr 1   Bachelor’s degree Graduation Deadline - Fall 2015

Apr 13  Fall Registration open to Seniors (90+ credits)

Apr 14  Fall Registration open to Juniors (60+ credits)

Apr 15  Fall Registration open to Sophomores (30+ credits)

Apr 16  Fall Registration open to all students

Apr 29  Classwork Ends

Apr 30  Reading Day

May 01  Final Exams

May 01 - 07 Final Exams

May 1   Associate’s degree Graduation Deadline - Summer 2015

May 08  Commencement

CALENDAR

Jan.  12  Introduction

Jan.  19  Martin Luther King Day-- no school

Jan.  26  Basic white bread pg.3—loaf pan

Feb.  02  Sweet dough/Cinnamon rolls pg.3--9X13 cake pan

Feb.  09  Whole wheat bread pg. 4--loaf pan

Feb.  16  Presidents Day—no school

Feb.  23  Banana Bread pg 6—loaf pan  1st bake & share item due

Mar.  02  Bread sticks pg. 12—cookie sheet
Mar.  09   Spring Break—no school
Mar.  16   Swiss bread pg. 5—loaf pan
Mar.  23   Pretzels pg 5  OR  French bread pg 4 —cookie sheet   2nd bake & share  item due
Mar.  30   Pumpkin bread pg 10—loaf pan
Apr.  06   Parker House rolls pg. 8—cookie sheet
Apr.  13   Glazed Orange rolls pg 18 —cake pan 9X13
Apr.  20   Ladder loaf pg 6 — cookie sheet & small can of pie filling
Apr.  27   Cinnamon Swirl bread pg. 17—loaf pan   final bake & share item due

EQUIPMENT NEEDED EACH WEEK

large bowl
small bowl
measuring spoons and cups
large spoon
hot pads, dish towel, or paper bag to carry item home

Pans we will use: cookie sheet,  9X13 cake pan,  9X5 loaf pan