



**UNIVERSITI TEKNOLOGI MARA**

**HTP164: INTRODUCTION TO BREAD MAKING**

<b>Course Name (English)</b>	INTRODUCTION TO BREAD MAKING <b>APPROVED</b>				
<b>Course Code</b>	HTP164				
<b>MQF Credit</b>	3				
<b>Course Description</b>	This course exposes students to the fundamental concept of bread making techniques. It attempts to develop students' knowledge in theoretical grounds and skills as foundation to pursue comprehension and application of various techniques in bread making.				
<b>Transferable Skills</b>	Bread making formulas and development, yeast dough, lean dough, laminated dough, sweet dough, specialty breads.				
<b>Teaching Methodologies</b>	Lectures, Demonstrations, Practical Classes				
<b>CLO</b>	<p>CLO1 Describe baking principles and the function of ingredients in bread making production.</p> <p>CLO2 Construct a written report based on students' experience in the bread-making process in practical classes.</p> <p>CLO3 Display positive ethics and professionalism in bread making production following safety and hygiene procedures.</p> <p>CLO4 Work cooperatively in a team in bread making production</p>				
<b>Pre-Requisite Courses</b>	No course recommendations				
<b>Reading List</b>	<table border="1"> <tr> <td><b>Recommended Text</b></td> <td> <ul style="list-style-type: none"> <li>• Gisslen, W, 2009, <i>Professional Baking</i>, 6th edition Ed., John Wiley &amp; Sons</li> <li>• Sarah R. Labensky, Priscilla A. Martel and Eddy Van Damme 2014, <i>Textbook of Baking &amp; Pastry Fundamentals</i>, 3rd edition Ed., Pearson New International Edition</li> </ul> </td> </tr> <tr> <td><b>Reference Book Resources</b></td> <td> <ul style="list-style-type: none"> <li>• Hans Welker &amp; Lee Ann Adams 2016, <i>Professional Bread Baking</i>, The Culinary Institute of America (CIA), John Wiley &amp; Sons</li> <li>• Stewart, Tabori &amp; Chang 2011, <i>The Fundamental Techniques of Classic Bread Baking</i>, 1st edition Ed., French Culinary Institute</li> <li>• Michael Suas 2008, <i>Advanced Bread and Pastry, A Professional Approach</i>, Cengage Learning Inc</li> </ul> </td> </tr> </table>	<b>Recommended Text</b>	<ul style="list-style-type: none"> <li>• Gisslen, W, 2009, <i>Professional Baking</i>, 6th edition Ed., John Wiley &amp; Sons</li> <li>• Sarah R. Labensky, Priscilla A. Martel and Eddy Van Damme 2014, <i>Textbook of Baking &amp; Pastry Fundamentals</i>, 3rd edition Ed., Pearson New International Edition</li> </ul>	<b>Reference Book Resources</b>	<ul style="list-style-type: none"> <li>• Hans Welker &amp; Lee Ann Adams 2016, <i>Professional Bread Baking</i>, The Culinary Institute of America (CIA), John Wiley &amp; Sons</li> <li>• Stewart, Tabori &amp; Chang 2011, <i>The Fundamental Techniques of Classic Bread Baking</i>, 1st edition Ed., French Culinary Institute</li> <li>• Michael Suas 2008, <i>Advanced Bread and Pastry, A Professional Approach</i>, Cengage Learning Inc</li> </ul>
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<b>Article/Paper List</b>	This Course does not have any article/paper resources				
<b>Other References</b>	This Course does not have any other resources				