

# PAS 170: Essentials of Bread Baking

The student will learn the simple steps in bread baking from proper use of tools and equipment; the critical time-temperature relationship; ingredient functions, dough handling and mixing; fermentation; shaping and scoring; to baking.

**Credits:** 3

**Lab Hours:** 4

**Lecture Hours:** 1

**Prerequisites:**

None

**Co-Requisites:**

None