

VARIETY HEARTH BREADS COURSE SYLLABUS

Program Cost - ABA Member: \$50.00 | Non-Member \$100.00

The Variety Hearth Breads course focuses on unique product characteristics, ingredients, and processing variations used in the production of wheat, whole wheat, multigrain, rye, and raisin breads. For each variety, acceptable ranges of production settings are explained. Key characteristics and terminology is defined in the specialty grain ingredients module.

The course is comprised of two (2) modules. The first module explores hearth breads and the second explains sourdough breads.

Prerequisites:

None

Course objectives: At the highest level, upon completion of the Variety Hearth Breads Online course you will be able to:

- Define hearth breads.
- Identify unique finished product attributes of hearth breads.
- Discuss differences in the processing of hearth breads versus pan breads.
- List the ingredients and acceptable ranges (percentages) used in hearth bread formulas.
- Describe the key processing points for producing hearth products.
- Understand the requirements and the characteristics created when using steam on Hearth bread products.
- Define sourdough breads.
- Describe differences in traditional sourdoughs and sourdough bases and cultures
- List acceptable benchmarked ranges of production settings for sourdough pan breads.
- Recall ingredients and percentages in sourdough bread formula.
- Discuss differences in processing of sourdough breads compared to white pan bread.

Course structure/approach:

- Course Completion time: 3 hours total, up to six-weeks to finish.
- The course comprises two (2) modules. Begin the by reading the syllabus and accessing the chapter lesson module material. The interactive module has built-in knowledge checks to test your understanding throughout the course.
- The course has two final tests and require a GPA of 90% per test to receive your certificate.

