

Course Description and Outline

Course Title	Baking Just Bread		
Level of Course	Beginners	Course Code	A5088
Duration in Weeks	10 Weeks		
Brief Description of Course	<p>This course has been developed to provide students with the understanding and skills necessary to produce quality baked breads. Using different types of flour and yeast you will learn how to make a variety of breads in the traditional manner. We will help you develop the confidence and knowledge to be able to bake bread at home.</p>		
Entry Requirements	<p>No entry requirements. This course is designed to teach beginners level bread baking skills. You will discuss your own learning goals with the tutor and what you want out of the course.</p>		
Main Learning Outcomes for all Learners (Maximum of 5) By the end of the course you will be able to:			
1	Measure using digital scales, mix, mould, proof and bake yeast-raised products from basic quick-breads & flat-breads to rich fruit breads and on to Mediterranean savoury breads, dinner rolls and white/brown standard loaves.		
2	Handle and shape dough, using the correct procedures and equipment and understanding the environmental conditions conducive to effective bread making.		
3	Understand the difference between fresh yeast versus dried and how they work and the procedure for mixing dough		
4	Incorporate fillings into bread dough, understand dough retardation and the general characteristics of different doughs.		
5	Have a general understanding of good food hygiene and health & safety applicable to a kitchen environment and all preparation and cooking of food.		
Equipment Required What will I need to bring to class?	<p>Bring with you a large food safe container (size relevant to what is being made). Ask your Tutor for guidance. Do not forget to bring a large shopping bag. Bring a note pad and pen.</p>		
What courses can I go on to?	<p>Tutor will be able to help you access information about a range of bread-baking courses and artisan workshops run locally. You may wish to enrol on other courses held at Idea Store Learning. Please see a course guide for further information or speak with your tutor.</p>		

What examination or assessment will there be and what will it involve?

At the beginning of the course an initial assessment takes place to identify your level of experience knowledge or current skills.

The tutor will carry out informal assessments to check your understanding, there is no exam.

You will complete a self-assessment at the beginning, middle and end of the course and you will participate in regular self assessment.

Your tutor will let you know how you are getting on throughout the course, to help you work to your full potential.

At the end of the course you will receive written feedback.

How will I know I am making progress?

You will have an 'Individual Learning Plan' where the course learning outcomes are shown and where you can set individual learning goals and monitor your own progress against these.

You will need to evaluate your own progress and manage your time.

Your tutor will give ongoing feedback and will keep you informed of your progress.

Is there anything else I need to know?

To maximise your chances of benefiting from the course fully we expect you to attend **all** scheduled sessions and that you do so **punctually** and are ready to start learning at the start of the class.

What if I want extra support?

Come and see one of our experienced and friendly advisors. For further information, email ideastore@towerhamlets.gov.uk and a member of the team will get back to you.

This is a brief description of the course content and is not definitive or exhaustive. The course content may be subject to change without notice however the details above are intended to give a picture of the types of activities which may be included on the course.

Course outlines provide a general summary of the contents and material to be covered during lessons. They are subject to change at the discretion of teachers to meet the needs of learners and should not be regarded as prescriptive lists of activities to be covered.

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