

CUBP211 : The Art of Bread Making

This course covers an in-depth exploration of breads from around the world. Students will learn about the history of grain and how the art of bread baking gained in popularity. Using ancient techniques and milling fresh flour, the students will create unique and complex breads.

Credits 2 **Lab/Clinical/Field Study Hours** 3 **Lecture Hours** 1

Prerequisite Courses

[CUBP110: Foundations of the Bakeshop](#)