

***Dixie State College Family and Consumer Science  
Syllabus Fall 2006***

**COURSE INFORMATION**

**Course Number:** NFS 1000  
**Course Name:** Bread making

**Credit Hours:** 1  
**Prerequisites:** None

**Dates:** Aug.23,2006 to Dec. 13, 2006  
**Times:** Wednesday 7:30  
**Location:** Education and Family Studies rm. # 112

**Text:** Bread making

**Supplement:** None

**INSTRUCTOR**

**Name:** Sherilyn Benson  
**Phone:** (435) 652-7500 Ext. 2344  
**Email:** sherilyn@thevillagebank.com  
**Office:** Education and Family Studies Rm. 133

.....

**STUDENT SUPPORT SERVICES**

**Drop in tutoring** is available to all registered Dixie State College students:  
<http://dsc.dixie.edu/tutoring/>

**Help with writing papers:**  
Writing Lab in the Browning Learning Center, room 105  
Online Writing Lab at <http://dsc.dixie.edu/owl/>

**Disability Resource Center:**  
If you are a student with a medical, psychological or learning disability and would like accommodations, contact Sherri Dial at the Disability Resource Center (652-7516) in the Student Services Center. The Disability Resource Center will determine your eligibility and determine the appropriate accommodations related to your disability.

**Help from a librarian:**  
<http://library.dixie.edu/> or visit the library in person during regular hours.

## COURSE DESCRIPTION

Mastery of basic principles and techniques of bread making, including a variety of dough types.

## COURSE OBJECTIVES

**Students successfully completing this course will be able to:**

Course objectives

1. Develop skills in basic principles and techniques of bread making
2. Learn about different types of breads
4. Know the nutritive value of bread
5. Learn how to evaluate bread products

## COLLEGE WITHDRAWAL POLICY

If you must withdraw from this class, for any reason, it is **your responsibility** to do this officially by completing paperwork at the registrar's office. This must be done before the drop deadline of (*Sept. 27 or Nov. 17*) for complete withdrawal. If you fail to do this, you will still receive a grade in this class, **regardless of whether you attend or not.**

## CLASS POLICIES

IMPORTANT!!!!!! Please Read

### **Attendance**

Attend all classes. If, for some reason you cannot attend class, check with the instructor prior to class time.

Disruptive behavior in class may lead to an administrative withdrawal. Disruptive behavior is defined as any behavior that interferes with the teacher's ability to teach or the learning of other students.

You will be notified of your withdrawal in this way:

1. A verbal request to comply with behavioral expectations of the class.
2. One written "warning" letting you know that you have not made the required behavioral adjustment.
3. Administrative withdrawal.

### **Academic Integrity**

Failure to comply with academic integrity, honesty, and behavior standards may result in course failure or administrative withdrawal from the class. Don't cheat!

## ASSIGNMENTS

- A. Cleanliness and cooperation. Each person is responsible for the clean up of his/her unit. Whether you are the first person to leave or the last, the unit must be clean. You will be part of a group, but working individually. Be responsible for your work space.
- B. Bake/evaluate and share. **Bake** any three products and bring enough samples for the entire class to taste. Bring a copy of the recipe for each student in the class to take with them if they choose. Make any notes on the recipe that would help others in preparing your recipe. Make sure to give a copy of your recipe to the instructor with your name on it. The baked items may be brought in any time during the semester.

## GRADING

### **Grades will be based on the following:**

16 classes	10 points each	total points 160
Cleanliness in class	10 points each class	total points 160
Bake and Share	50 points/item	total points 150
		Grand total 470

### **The final grade will be calculated upon the following percentages:**

A 95-100%	B+ 88-90%	C+ 78-80%	D+ 68-70%	F Below 60 %
A- 91-94%	B 84-87%	C 74-77%	D 64-67%	
	B- 81-83%	C- 71-73%	D- 60-63%	