

Educational program: Bakery
Module: Bread hard luxury
Name:
Date:

Task sheet for students

TASK: Country bread

Goal: learn baking a country bread

JOB DESCRIPTION:

Baking yeast dough for breads and hard luxury

Ingredients:

480 g wheat flour	130 g fine whole wheat flour
70 g rye flour	400 g water of 35 °C
25 g yeast	25 g butter = fat
12 g salt	

Safety:

The student

- Uses cleaning equipment and products
- Systematically tidies up the workplace and equipment
- Cleans and disinfects the equipment according to the guidelines
- Wears work clothing in accordance with hygienic guidelines
- Wash and disinfect hands according to hygienic guidelines
- Sorts waste according to guidelines

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Implementation / Evaluation criteria

- Weigh all ingredients for the dough correctly.
- Place the 3 types of flour on the clean workbench and make a hole (= in a fountain shape).
- Sprinkle the salt on the flour.
- Apply the butter in small pieces to the edge of the flour.
- Dissolve the yeast in the lukewarm water.
- Pour the lukewarm water with the yeast into the well.
- Mix the water with the flour little by little in the well with one hand until some consistency is achieved.
- Then slowly work the rest of the flour, butter and liquid into the dough until sufficiently cohesive (= mix).
- Knead¹ the ingredients with both hands into a smooth and elastic dough for 8 minutes until a well-extensible dough is formed.
- First proof under a dough cloth and covered with plastic wrap for 20 minutes.
- Punch down the dough and weigh and ball up 2 pieces of 560 g.
- Let the dough rise for 20 minutes on a dough sheet covered with plastic foil in a pleasantly warm place.
- Roll up dough pieces again and place on baking trays.

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- Cover with plastic wrap and let rise in a pleasantly warm place for 30 minutes, or 20 minutes in a proofing cabinet at 40 °C.
- Remove loaves from the proofing cabinet, sprinkle with rye flour and press with a cake rack.

Bake:

- Do not steam loaves before baking.
- In preheated oven at 230 °C for 35 minutes.

Basic competencies

- Students can keep the working environment neat and hygienic	+	-
- The students can prepare yeast dough for breads and hard luxury	+	-
The students can process yeast dough for breads and hard luxury	+	-
- The students can bake yeast dough for breads and hard luxury		
- The students can finish breads and hard luxury	+	-
- The students can store and package loaves of bread and hard luxuries	+	-

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Feedback	
Feedforward	

Evaluation criteria:

- During the lesson, students are evaluated on the above objectives through observation.

Feedback/feedforward:

- If the teacher notices that a student needs to adjust certain things to achieve the final terms and objectives of the module, he or she will be made aware of this in advance. This way the student has time to refine the necessary competence.