

CUL 182 : Baking and Pastry 1

Fall

This course provides students with an introductory level of tools and equipment, baking mathematics, baking science, gluten development, safety and sanitation, preparation of quick breads, cookies, pies, tarts, custards, healthy and alternative baking, and intro to frozen desserts. This foundation course will assist students in achieving future pastry certifications.

Credits 3

Lecture Hours 1

Lab Hours 2