

CUL 185 : Baking and Pastry 2

Spring

This course provides the students with continued practice of learned skills in baking and pastry, using baking tools and equipment, baking principles, safety and sanitation and the preparation of yeast raised doughs, laminated doughs, cakes & icings, tortes, petit fours and confections, and plated desserts.

Credits 3

Lecture Hours 1

Lab Hours 2

Prerequisite Courses

CUL 182