

## **CUL-20 — FUNDAMENTALS OF BAKING I**

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### **About This Course**

2.00 units

Prerequisite: None.

Description: Study of the effects of the essential ingredients and techniques of baked products; pour and drop batters; soft and stiff doughs; baking times, temperatures, and handling techniques. 27 hours lecture and 27 hours laboratory. (Materials fee: \$65) (Letter grade only)