

CUL-21 — FUNDAMENTALS OF BAKING II

About This Course

2.00 units

Prerequisite: None., Advisory: CUL-20.

Description: Study of advanced professional baking principles and techniques used by hotels and quality restaurant pastry chefs including: types, properties and ingredients of breads, pastries and cakes; soft and stiff doughs; baking times, temperatures and handling techniques. 27 hours lecture and 27 hours laboratory. (Materials fee: \$65) (Letter grade only)