

CULA212W : Artisan Breads, Buffets, Petit Fours, and Confections

For Artisan Breads, Buffets, Petit Fours, and Confections, the fall semester begins with students learning advanced level skills in the art of creating artisan breads. Following the focus on breads, students showcase their baking skills by preparing and displaying a wide variety of bakery products in differing buffet styles. The second half of the semester focuses on the production of petit fours, chocolates, and confectionary products. Students must demonstrate proficiency in each of the four focus areas to successfully complete this course.

Lecture Hours 1

Lab Hours 15 **Credits** 6