

CULA125W : Baking Fundamentals, Breakfast Cookery, and Hot Food Plating

Baking Fundamentals, Breakfast Cookery, and Hot Food Plating covers quick breads, yeast breads, and baking fundamentals which will be covered at an introductory level. Students will also become familiar with conversions, weights and measures, and bakeshop equipment related to production. Students will also produce a variety of pastry items to include cookies, pies, tarts, laminated doughs, sweet doughs, and phyllo are prepared in this course, as well as meringues, pastry cream and other fillings forming the basis for more advanced bakery techniques. Students will also produce breakfast items, have the opportunity to expand on the cooking principles learned in Introductory Food Production and experience serving food to the public.

Lecture Hours 1

Lab Hours 15 Credits 6