

CULN 155 : Intermediate Baking

Studies international culinary terms, ingredient identification, and safety and sanitation practices. Examines science of lean and rich yeast dough products, flat breads, breakfast goods, and a wide variety of yeast breads, along with application in the production of laminated dough products such as classical French puff pastry dough, croissants, and Danish pastries. Introduces the theory of chocolate and emphasizes skills involved in chocolate tempering, bonbons, and decor. Provides instruction and demonstrations in beginning petit fours and confections. (Letter grade only.)

Credits 5

Lecture/Lab Credits 180

Teaching Equivalent 7.50

Prerequisites

CULN 150 with grade C or better, or consent.