

CULN 250 : Advanced Baking I

Develops skills used in the production of more advanced baked pastry and confectionery products: especially chocolates, candies and decorated specialties which include, specialty cakes, wedding cakes, pastillage, gum paste, royal icing, and chocolate decor. Students will define, describe, and prepare various types of meringues and filling, and develop advanced decorating and finishing techniques for cakes. (Letter grade only.)

Credits 5

Lecture/Lab Credits 180

Teaching Equivalent 7.50

Prerequisites

CULN 155 and ENG 100, both with grade C or better, or consent.