

CULN 251 : Advanced Baking II

Develops skills used in the production of more advanced baked pastry and confectionery products. Emphasizes the techniques required to produce items such as souffles, parfaits, ice creams, and sorbets, plated desserts, marzipan, decorated specialties, sugar and isomalt decoration, and pastillage. (Letter grade only.)

Credits 5

Lecture/Lab Credits 180

Teaching Equivalent 7.50

Prerequisites

CULN 250 with grade C or better, or consent.