



CUL 113: Baking and Pastry Fundamentals

This course covers the principles of professional baking including, formula conversion, weights, and measuring. Students learn to identify and operate the tools and equipment of the bakeshop while preparing a variety of high-quality baked goods and pastries. The course begins to examine the chemistry of baking through the preparation of quick breads, and yeast dough. Custards, pies, and frozen desserts are also introduced. One class hour and four lab hours per week. Pre or co-requisite: CUL 100. Instructional Support Fee applies.

Course Student Learning Outcomes

1. Identify the tools of the bakeshop and operate bakeshop equipment
2. Calculate baking formulas with accurate ingredient measures
3. Demonstrate the ability to mix, shape, and bake a basic variety of lean, rich, and laminated yeast dough products used in commercial bakeries
4. Prepare a variety of baked, stirred, and frozen custards
5. Prepare a variety of pie dough and fruit fillings

Credits: 2

Program: Culinary Arts