



## CUL 157: French Pastries

This course reinforces the skills, techniques, and equipment used in the production of classical French pastries learned in CUL 151. Students focus on preparing products including laminated doughs, pâte choux, pâte brisée, pâte sucrée, custards, creams, and dessert sauces. Emphasis is placed on the mixing methods, decorative shaping, and portioning skills. Students in this class will prepare a variety of pastries for culinary functions. Participation in culinary functions is required. Prerequisite(s): CUL 151. Two lecture hours and four laboratory hours per week. Instructional Support Fee applies.

### Course Student Learning Outcomes

1. Apply the skills and techniques of baking in the production of French-inspired pastries. 2. Explain the mixing methods of various pastry doughs. 3. Demonstrate the steps in preparing a variety of pastry doughs. 4. Prepare commercial and artisan-style French pastries. 5. Prepare a variety of pastry products for culinary functions.

**Credits:** 3

**Program:** Culinary Arts