



CUL 151: Essentials of Baking and Pastry

This course introduces students to the principles of professional baking including formula conversion, weights, and measuring. Students learn the use and care of the bakeshop tools and equipment. The chemistry of baking is emphasized through the preparation of quick breads, yeast doughs, and cookies. Concepts of enriched doughs, custards, creams and pies are also introduced. Participation in Culinary functions is required. Prerequisite: ServSafe certified or concurrent enrollment in CUL 140. CUL 100 or concurrent enrollment. Two lecture hour and four lab hours per week. Instructional Support Fee applies. 3 credits

Course Student Learning Outcomes

1. Identify the tools of the bakeshop 2. Operate the baking equipment safely and efficiently 3. Prepare a variety of quick breads and yeast doughs used in commercial bakeries 4. Prepare a variety of cookies using different mixing methods 5. Prepare a variety of custards, and creams 6. Prepare a variety of seasonal pies

Credits: 3

Program: Culinary Arts