



CUL 251: Advanced Pastry Arts

This course introduces students to different techniques and equipment used in advanced dessert preparations. Influenced by different cultural regions of the world, ingredients and techniques, students research, develop and prepare a variety of highly creative and thought-provoking desserts with various components while emphasizing current industry practices. Participation in Culinary functions is required. Prerequisite: CUL 151. Two lecture hours and eight lab hours per week. Instructional Support Fee applies. Gen. Ed. Competencies Met: Human Expression

Course Student Learning Outcomes

1. Identify techniques and equipment used in modern dessert preparations 2. Examine dessert preparations from different cultures with a focus on ingredient and techniques 3. Prepare a variety of dessert components influenced by cultural regions of the world 4. Prepare a variety of frozen desserts

Credits: 4

Program: Culinary Arts