



## CUL 252: Advanced Pastry Arts II

This course focuses on decorative work and display pieces. It requires projects in chocolate and pastillage and focuses on the use of pastillage, sugar, and chocolate in showpieces. It also explores candy making and poured, pulled, and blown sugar. Prerequisite: CUL 251 with a grade of C- or better or permission of the program director. Three class hours and twelve lab hours per week. Instructional Support Fee applies. 6 credits Spring; Day only

### Course Student Learning Outcomes

1. Demonstrate an academic knowledge of the history of chocolate, chocolate tempering, and a variety of uses for chocolate.
2. Demonstrate the ability to make confections using tempered chocolate, sugar and a variety of fillings.
3. Demonstrate an academic knowledge of sugar and its uses for decorative purposes.
4. Demonstrate the ability to design a variety of sugar media pieces for decorative purposes.
5. Demonstrate the ability to create a sugar showpiece using an array of techniques and procedures with cooking, blowing and pouring sugar, airbrushing and other decorating media.
6. Create, produce, design and plate international desserts and breads for the CUL 212 International menu.
7. Produce bakery and pastry products simultaneously with CUL 256 for the Senior Recognition Dinner.

**Credits:** 6

**Program:** Culinary Arts