

CULA225L : Advanced Pastry and Confections

In this course the student will learn an array of international pastries and advanced pastry methods, techniques, and showpieces. The student will be introduced to chocolate tempering, shaping, basic show piece construction and candy making. Subjects such as pastiche, pouring sugar and confection artistry will also be covered, researched, and practiced. Students will fine tune their skills and challenge themselves both technically and artistically.

Credits 3

Lab Hours 5

Class Hours 1

Prerequisite Courses

[CULA146L: Bakery Production](#)