

CULA146L : Bakery Production

This course will focus on the common items found in any bakery/pastry shop. Muffins, quick breads, coffee cakes, and donuts will be explored. Pie dough, puff pastry, pate a choux, short dough and Danish dough will be taught, and several items will be created from each. Classical European pastry will be touched upon and the “classics” of pastry will be introduced. Pies, tarts, cookies, and common bakery items will also be created. Students will be introduced to various ingredients such as nuts, chocolates, and fruits; they will be taught how, when, and why to use them.

Credits 3

Lab Hours 5

Class Hours 1