

CULA147L : Hot and Cold Plated Desserts

The focus of this course is plated desserts that would be found in a restaurant setting. The critical components of a plated dessert will be explored along with detailed instructions of each. Various sauces and garnishes will be introduced, as well as various plate presentations. This course will include the production of slow-bake desserts (custards, cheesecakes), frozen desserts, traditional desserts (Baked Alaska, Bananas Foster, Cherries Jubilee), and creative ways to present simple desserts. Students will be required to use their creativity and create a plated dessert of their own for a project grade.

Credits 3

Lab Hours 5

Class Hours 1