

CULA149L : Baking and Pastry Technologies

Baking & Pastry Technologies is a look into the scientific side of baking. Baking & Pastry Technologies is dedicated to teaching different scenarios, and reactions of ingredients, while baking. The lab element gives the experience of seeing different reactions of ingredients in baking; knowing, by looking at finished products, what works best and what may ruin the project. At the completion of this course, the student will have basic knowledge of the scientific breakdown that goes into the formulas of baking. This course will enable graduates to be better prepared to gain positions as a pastry chef or patisserie.

Credits 3

Lab Hours 5

Class Hours 1