

CUA 204: Foundations of Baking

This course covers basic ingredients, weights and measures, baking terminology, and formula calculations. Topics include yeast-raised products, quick breads, pastry dough, various cakes and cookies, and appropriate filling and finishing techniques. Upon completion, students should be able to prepare and evaluate baked products. CORE.

Credits: 3

Transfer Code: Code C

Lab Hours: 2

Lecture Hours: 1

Prerequisites:

As required by college

Program: Culinary Arts

Semester Offered:

Fall

Spring

Summer