

CUA 208: Advanced Baking

This course is a continuation of CUA 204. Topics include specialty breads, pastillage, marzipan, chocolate, pulled-sugar, confections, classic desserts, pastries, and cake decorating. Upon completion, students should be able to demonstrate pastry preparation and plating, cake decorating, and show-piece production skills.

Credits: 3

Transfer Code: Code C

Lab Hours: 3

Lecture Hours: 1

Prerequisites:

As required by college

Program: Culinary Arts

Semester Offered:

Fall

Spring

Summer