

# 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