

CULA120N : Fundamentals of Baking

This course introduces students to the fundamental elements of baking terminology, methods, science, ingredients, weights and measures, formula conversion, and storage. Topics include formulation of yeast-based products, the functions and properties of various flours, fats sugars, leaveners, and other baking ingredients. Students will spend lab time applying their knowledge in the production of various products. Proper sanitation and safety techniques on the bakery will be emphasized.

Class Hours 1

Lab Hours 4 **Credits** 3