

CULA225N : Intermediate Baking

This course is a continuation of [CULA120N](#). A lecture and lab format is used to introduce students to techniques used in the production of chiffon. Bavarian creams, mousses, pastry cream and other fillings, phyllo dough products, cakes and icings. Basic cake decorating techniques are also introduced.

Class Hours 1

Lab Hours 4 **Credits** 3

Prerequisite Courses

CULA120N