

CULA236N : Classical Baking and Plate Composition

Students in this course will expand on the baking knowledge they attained in [CULA225N](#) (Intermediate Baking). Students will become more proficient in baking techniques through lectures, demonstrations and participation in baking labs. Emphasis is placed on the basic techniques and presentations of American and traditional desserts, terminology, equipment and techniques. Particular emphasis is given to decorative projects.

Class Hours 1

Lab Hours 4 **Credits** 3

Prerequisite Courses

CULA225N