

HLTH240N : Nutritional and Allergen Baking

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

Class Hours 2

Lab Hours 4

Credits 4

Prerequisite Courses

CULA103N