## PAS 100: Fundamentals of Baking

This introductory course in baking will cover basic ingredients, weights and measures, function of standardized recipe/ formula, and hands-on experience preparing a variety of baked goods. Topics will include cookies, yeast- leavened breads, quick breads, pies, pound cakes and laminated doughs.

Credits: 4 Lab Hours: 6 Lecture Hours: 2 Prerequisites:

None

**Co-Requisites:** 

**CUA 116**