

PAS 168: Specialty European Cakes

This course focuses on the preparing of European tortes with an emphasis placed on different icing mediums; such as butter-cream, pastry cream and chantilly cream; also assembling cakes with different batters, such as Genoise and Japonaise. Upon completion of course the student should be able to assemble tortes with different mediums, batters, and assemble styles.

Credits: 3

Lab Hours: 0

Lecture Hours: 1

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