

PAS 173: Pastries I

This is an introductory course to the basics of pastries. Emphasis is on the development of techniques and skills necessary for execution of country-style desserts, decorated cake, custards, and creams, frozen desserts and basic chocolate work.

Credits: 3

Lab Hours: 4

Lecture Hours: 1

Prerequisites:

None

Co-Requisites:

CUA 116

None