

PAS 204: Foundations of Baking

This course covers basic ingredients, weights and measures, baking terminology, and formula calculations. Topics include yeast-raised products, quick breads, pastry dough, pound cakes, cookies, and appropriate filling and finishing techniques. Upon completion, students should be able to prepare and evaluate baked products.

Credits: 3

Lab Hours: 2

Lecture Hours: 2

Prerequisites:

None

Co-Requisites:

None