
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

Lecture Hours 2

Lab Hours 6

Core Course

Prerequisites

None

Corequisite Courses

CUA 116