

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: 0

Lecture Hours: 2

Internship Hours: 6

Prerequisites:

CUA 112