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# 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

**Lecture Hours** 1

**Lab Hours** 4

Core Course

**Prerequisites**

None

**Corequisites**

None

**Corequisite Courses**

CUA 116