
PAS 175 : Pastries II

This course is a continuation of PAS 173, Pastries I. This course focuses on the development of techniques and skills necessary for execution of decorated cakes, individual desserts, plated desserts, frozen desserts, modernistic desserts, chocolate artistry, and sugar work.

Credits 3

Lecture Hours 1

Lab Hours 0

Manipulative Hours 4

Core Course

Prerequisite Courses

PAS 173