
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

Lecture Hours 2

Lab Hours 2

Transfer Code

Code C

Prerequisites

None

Corequisites

None