

CULN 150: Fundamentals of Baking

Introduction to the fundamental concepts, skills, and techniques of basic baking. Special emphasis is placed on the study of ingredient functions, product identification, weights, measures, and proper use and maintenance of bakeshop tools and equipment. Students identify the basic baking concepts and techniques in preparing items such as quick breads, yeast breads, pies, cakes, cookies, dessert sauces, custards, and creams.

Credits: 5

Prerequisites: CULN 112 with a grade of C or better or concurrent enrollment or Instructor consent

Program: [Culinary Arts](#)