
2021-22 ACADEMIC COURSES

CUL 104 : BAKING SCIENCE

In this entry-level course, students are introduced to the basics of baking science. Students observe and perform experiments in the demo lab to determine how key ingredients react in the baking process. Upon completion of this course, students will have the basic knowledge of ingredient functions needed for further instruction in culinary, baking and pastry lab courses.

Level I Prereq: Academic Reading and Writing Levels of 6; Academic Math Level 2 or MTH 067 or higher, may enroll concurrently in MTH

Description	Hours
Credits	2
Lecture Hours	15
Clinical Hours	0
Lab Hours	30
Other Hours	0
Total Hours	45

Accurate as of 03/04/2021 Information is subject to change without notice.