
2021-22 ACADEMIC COURSES

CUL 114 : FUNDAMENTALS OF BAKING

This course introduces students to basic theory, practices, and production techniques required to produce quality baked goods, such as yeast raised and quick breads, pies, cakes, and cookies. Emphasis is placed on time management, safe food handling, storage, and proper utilization of ingredients and equipment. The title of this course was previously Baking I.

Level I Prereq: Academic Reading and Writing Levels of 6; CUL 104 and CUL 110, minimum grade "C"; may enroll concurrently in CUL 110

Description	Hours
Credits	3
Lecture Hours	15
Clinical Hours	0
Lab Hours	60
Other Hours	0
Total Hours	75

Accurate as of 05/18/2021 Information is subject to change without notice.