
2021-22 ACADEMIC COURSES

CUL 115 : FUNDAMENTALS OF PASTRY

In this course, students are introduced to contemporary pastries applicable to today's food service industry. Emphasis is placed on pastry production techniques including demonstrations and practical applications of pate a choux specialties, gateaus, sauces, custards, mousses, churned and still frozen desserts. Students will also be introduced to plated dessert concepts and construction. The title of this course was previously Pastry 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 02/26/2021 Information is subject to change without notice.