

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: BAK 282 **Credits:** 3

Course Title: European Tortes and Cakes

Course Description:

Provides an integrated study of classical European tortes and cakes. Prerequisite: BAK 128. Lecture 2 hours per week. Laboratory 3 hours per week. Total 5 hours per week. 3 credits

General Course Purpose:

This course provides students with the knowledge and skills to explain and demonstrate the principles for producing classical European tortes and cakes, appropriate garnishment, plate design and sauces.

Course Prerequisites/Corequisites:

Prerequisite: BAK 128

Course Objectives:

Upon completing the course, the student will be able to:

- Produce contemporary and classical tortes and cakes.
- Explain the differences between chemically, mechanically and naturally leavened pastry products.
- Identify and differentiate between different types of production methods for tarts and tortes.
- Identify and differentiate the differences between flour types and their uses in pastry kitchens.