

**J. Sargeant Reynolds Community College  
Course Content Summary**

**Course Prefix and Number:** BAK 283    **Credits:** 3

**Course Title:** Custards and Crèmes

**Course Description:**

Consists of an integrated study of classical and contemporary custards and crèmes as menu items and recipe ingredients. Prerequisites: BAK 128. Lecture 2 hours per week. Laboratory 3 hours per week. Total 5 hours per week. 3 credits

**General Course Purpose:**

Provides students with the knowledge and skills to explain and produce menu items utilizing crèmes and custards.

**Course Prerequisites/Corequisites:**

Prerequisites: BAK 128

**Course Objectives:**

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

- Explain, discuss, and use correct pastry terminology.
- Explain how custards work.
- Identify and differentiate between different types of production methods for custards and crèmes.
- Explain the reaction of sugars, fats, and proteins in custards.
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- Explain the difference between savory and sweet custards, and produce examples of each.

**Major Topics to be Included:**

- French custards
- American custards
- Ice creams and variations of frozen custards.
- Italian custards
- German custards
- Quiches

**Effective Date/Updated:** August 1, 2024