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Instructs the student in the preparation of breads, pastries, baked desserts, candies, frozen confections, and sugar work. Applies scientific principles and techniques of baking. Promotes the knowledge/skills required to prepare baked items, pastries, and confections. Prerequisites: HRI 106 or approval by the program head.

Prerequisites or Co-requisites: HRI 115. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week. 3 credits

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This course consists of the study and preparation of breads, pastries, baked desserts, chocolate, and frozen confections.

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Prerequisites: HRI 106 or approval by the program head.
Prerequisites or Co-requisites: HRI 115

