

PSTR-PERSONAL CULINARY SERV

PSTR 1401 Fundamentals of Baking 4 Credit Hours (2 Lec, 4 Lab)

Fundamentals of baking including dough, quick breads, pies, cakes, cookies, and tarts. Instruction in flours, fillings, and ingredients. Topics include baking terminology, tool and equipment use, formula conversions, functions, of ingredients, and the evaluation of baked products.

Course Type: Technical/Vocational Course

Corequisite: CHEF 1205, CHEF 1301, FDNS 1301