

BAK 100 : WANT TO BE A PASTRY CHEF?

Transcript title

Want to be a Pastry Chef?

Credits

2

Grading mode

Standard letter grades

Total contact hours

40

Other hours

40

Course Description

This course serves as an introduction to the field of baking and pastry arts. It is designed for students considering declaring Baking and Pastry Arts as a major; or those taking courses to enhance your placement scores to enter the next Cascade Culinary Institute cohort start. This course will enable students to experience an introduction to baking and pastry arts with a demonstration and hands on class that covers the basics of baking techniques and flavor profiling. Students will "get a taste" of the baking industry, while learning the secrets of being a successful pastry professional.

Course learning outcomes

1. Discuss historical context and career opportunities within the baking and pastry arts industry.
2. Describe the process of cake and dessert preparation.
2. Classify the step-by-step process in the primary baking techniques.
3. Interpret and discuss how textures and flavors are developed within the baking process.