

CUL 169 : Pies

Credits 5

The student will be introduced to a variety of pie dough, pie fillings, decorative finishes of single and double crusted pies, baked and unbaked pies, custards, curds, strudels and simple desserts.

Prerequisites

[CUL 100](#) and [CUL 160](#)

Course Outcomes

Ability to select proper ingredients and use in correct ratio with proper mixing method to craft a professional pie dough and crust.

Learn how to make different fruit fillings, custards and curds and how to appropriately fill, garnish and display different types of pies and pie forms.

Ability to make biscuits, scones, frybread, pate brise or any other dough using the biscuit method in a professional manner.

Students will use critical thinking to evaluate and determine how different mixing methods and ingredients will affect the final product.