

CUL 176 : Dessert I

Credits 5

This course is designated to give the student the ability to design and produce basic individual plated desserts. Skills in planning, organization, portion control and plate presentation are developed.

Prerequisites

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

Course Outcomes

Use all previously learned skills to produce all components of a restaurant quality dessert, organize and plate them in a professional manner.

Use of already learned skills with newly acquired ones to create basic candies, brittles, caramels, truffels and bom boms.

As a student advanced in the program, the student will demonstrate leadership qualities assisting and leading newer students in their tasks while focusing and finishing their own assignments.

Responsibility – Be motivated to set high personal goals for achievement.

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