

CUL 177 : French Pastry II

Credits 5

This is an advanced course in basic French pastries where the application of different batters and fillings will be emphasized. Skills in assembling, producing and decorating classic French pastries will be developed.

Prerequisites

[CUL 175](#)

Course Outcomes

- Basic doughs and fillings
- Assembling pastries and decoration
- Portion and quality control
- Assembly procedures and pouring methods
- Professionalism and portfolio presentations
- Ability to put together business plan for a production facility