

BAKING AND PASTRY ARTS

*Effective Term – Fall 2003 [2003*03] – SBCC 05 /16/03*

BPA 120	Petit Fours & Pastries	1	4	3
Prerequisites:	CUL 110 and CUL 160			
Corequisites:	None			

This course introduces the basic principles of the preparation of petit fours and individual dessert pastries. Emphasis is placed on traditional and contemporary petit fours and pastries, utilizing updated production methods. Upon completion, students should be able to produce individual pastries and petit fours for buffet and special event settings.

*Effective Term – Fall 2003 [2003*03] – SBCC 05 /16/03*

BPA 130	European Cakes and Tortes	1	4	3
Prerequisites:	CUL 110 and CUL 160			
Corequisites:	None			

This course introduces the production of a wide variety of classical and modern cakes suitable for restaurants, retail shops and large-scale production. Emphasis is placed on advanced techniques of mixing, filling, glazing and icing. Upon completion, students should be able to assemble and decorate a variety of cakes/tortes, including Dobos, Sacher, and Linzer tortes and Black Forest cake.

*Effective Term – Fall 2003 [2003*03] – SBCC 05 /16/03*

BPA 150	Artisan & Specialty Bread	1	6	4
Prerequisites:	CUL 110 and CUL 160			
Corequisites:	None			

This course provides an advanced study in the art and craft of bread making. Topics include pertinent formulas and techniques associated with naturally leavened loaves, hearth breads, focaccia, flat breads, and other breads utilizing a variety of grains. Upon completion, students should be able to prepare artisan and specialty breads that meet or exceed the expectations of restaurant and retail publics.

*Effective Term – Fall 2003 [2003*03] – SBCC 05 /16/03*

BPA 165	Hot and Cold Desserts	1	4	3
Prerequisites:	None			
Corequisites:	CUL 110			

This course covers the principles and techniques of sorbets and ice creams, soufflés, cobblers, crisps and strudel dough products. Topics include bombes, parfaits, baked Alaska, sorbets, sherbets and granites; hand stretched strudel products, crepes, and hot and cold soufflés. Upon completion, students should be able to prepare and plate hot and cold desserts with suitable sauces and garnishes.

*Effective Term – Fall 2003 [2003*03] – SBCC 05 /16/03*

BPA 210 **Cake Design & Decorating** 1 4 3
 Prerequisites: CUL 110 and CUL 160
 Corequisites: None

This course covers advanced concepts in the design and decoration of wedding cakes and other specialty cakes. Topics include baking, filling and assembling cakes; cake design; and finishing techniques utilizing gum paste, fondant, and royal icing; and advanced piping skills. Upon completion, students should be able design, create and finish wedding and specialty cakes.

*Effective Term – Fall 2003 [2003*03] – SBCC 05 /16/03*

BPA 220 **Confection Artistry** 1 6 4
 Prerequisites: CUL 110 and CUL 160
 Corequisites: None

This course introduces the principles and techniques of decorative sugar work and confectionery candy. Topics include nougat, marzipan modeling, pastillage and cocoa painting, confection candy and a variety of sugar techniques including blown, spun, poured and pulled. Upon completion, students should be able to prepare edible centerpieces and confections to enhance dessert buffets and plate presentations.

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BPA 230 **Chocolate Artistry** 1 4 3
 Prerequisites: CUL 110 and CUL 160
 Corequisites: None

This course provides a study in the art and craft of chocolate. Topics include chocolate tempering, piping, molding; decorative work associated with cakes and centerpieces; and the candy production techniques of filling, enrobing and dipping. Upon completion, students should be able to properly temper chocolate, produce a variety of chocolate candies and decorative elements for garnishing desserts.

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BPA 240 **Plated Desserts** 1 4 3
 Prerequisites: CUL 110 and CUL 160
 Corequisites: None

This course provides a study in the elements and principles of design as it relates to plated desserts. Topics include plate composition, portioning, flavor combinations, textures, eye appeal, balance, color harmony and plate decorating techniques such as stenciling, chocolate striping, and plate painting. Upon completion, students should be able to demonstrate competence in combining a variety of dessert components enhanced with plate decorating techniques.

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BPA 250 **Dessert & Bread Prod** 1 8 5
 Prerequisites: CUL 110 and CUL 160
 Corequisites: None

This course is designed to merge artistry and innovation with the practical baking and pastry techniques utilized in a production setting. Topics include quantity bread and roll-in dough production, plated and platter presentations, and seasonal/theme product utilization with an emphasis on cost effectiveness. Upon completion, students should be able to plan and prepare breads and desserts within a restaurant environment and determine production costs and selling prices.

*Effective Term – Fall 2003 [2003*03] – SBCC 05 /16/03*

BPA 260 Pastry & Baking Marketing

Prerequisites: BPA 250

Corequisites: None

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This course examines the marketing concepts and merchandising trends utilized in bakery and pastry operations. Emphasis is placed on menu planning, pricing products and strategies, resale and wholesale distribution methods, legal implications, and advertising techniques. Upon completion, students should be able to create a marketing plan that will serve as a basis for a capstone experience.

See the SEL and SEM prefixes for generic Selected Topics and Seminar course descriptions.