
COURSE DESCRIPTIONS BY COURSE DISCIPLINE PREFIX

ADV. CAKE DESIGN & DECORATING

BPA-212 Adv. Cake Design & Decorating 3 (1-4) Spring

Prerequisites: BPA-210^S

Corequisites:

This course is designed to build upon basic concepts introduced in BPA-210 to expand students' range of cake design and decorating skills. Topics may include advanced fondant skills, overpiping, bridgework, string work, airbrushing and painting, carving and shaping cakes for both classic and modern design themes. Upon completion, students should be able to create advanced wedding and specialty cake designs with a focus on client expectations. (2025 FA)

ARTISAN & SPECIALTY BREAD

BPA-150 Artisan & Specialty Bread 4 (1-6) Spring

Prerequisites: CUL-110^S CUL-160^S

Corequisites:

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. (2003 FA)

CAKE DESIGN & DECORATING

BPA-210 Cake Design & Decorating 3 (1-4) Fall

Prerequisites: CUL-110^S CUL-160^S

Corequisites:

This course covers advanced concepts in the design and decoration of tiered cakes and other specialty cakes. Topics include baking, filling and assembling cakes; cake design; finishing techniques such as utilizing gum paste, fondant and royal icing, and advanced piping skills. Upon completion, students should be able to design, create, finish and evaluate the quality of tiered and specialty cakes. (2025 FA)

DESSERT/BREAD PRODUCTION

BPA-250 Dessert/Bread Production 5 (1-8) Fall

Prerequisites: BPA-150^S; ENG-025^L

Corequisites:

This course is designed to merge artistry and innovation with the practical baking and pastry techniques utilized in a production setting. Emphasis is placed on quantity bread and roll-in dough production, plated and platter presentations, seasonal/theme product utilization and cost effectiveness. Upon completion, students should be able to plan, prepare and evaluate breads and desserts within a commercial environment and determine production costs and selling prices. (2012 SU)

EUROPEAN CAKES AND TORTES

BPA-130 European Cakes and Tortes 3 (1-4) Summer

Prerequisites: CUL-110^S CUL-160^S

Corequisites:

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 classic cakes using the methods of mixing, filling, glazing and icing. Upon completion, students should be able to prepare, assemble, and decorate gelatin-based and layered tortes and cakes such as Bavarian, Dobos, and Sacher. (2011 FA)

HOT AND COLD DESSERTS

BPA-165 Hot and Cold Desserts 3 (1-4) Spring

Prerequisites: CUL-110^S CUL-160^S

Corequisites:

This course covers the principles and techniques of frozen desserts, souffles, cobblers, crisps, and strudel dough products. Topics include bombes, parfaits, baked Alaska, ice cream, sorbets, sherbets and granites; hand-stretched strudel products, crepes, and hot/cold souffles. Upon completion, student should be able to prepare and plate hot and cold desserts with suitable sauces and garnishes. (2011 FA)

PETIT FOURS & PASTRIES

BPA-120 Petit Fours & Pastries 3 (1-4) Fall

Prerequisites: CUL-110^S CUL-160^S

Corequisites:

This course introduces the basic principles of the preparation and plating of a variety 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. (2011 FA)

THERAPEUTIC BAKING

BPA-180 Therapeutic Baking 3 (1-4) Spring

Prerequisites: CUL-110^S CUL-160^S; CUL-260^S or BPA-150^S

Corequisites:

This course covers the principles of baking for special dietary needs. Emphasis is placed on gluten and lactose free, vegan, keto, low fat, low carb, and reduced calorie pastries and breads. Upon completion, students should be able to demonstrate an understanding of specialized baking to meet specific dietary requirements.(2025 FA)