

COURSE DESCRIPTIONS BY COURSE DISCIPLINE PREFIX

BPA BAKING & PASTRY ARTS

BPA-120	Petit Fours & Pastries	3 (1-4)	Fall
Prerequisites: CUL-110 ^S , CUL-160 ^S			
Corequisites: None			
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)			
BPA-130	European Cakes and Tortes	3 (1-4)	Summer
Prerequisites: CUL-110 ^S , CUL-160 ^S			
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 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)			
BPA-150	Artisan & Specialty Bread	4 (1-6)	Spring
Prerequisites: CUL-110 ^S , CUL-160 ^S			
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.(2003 FA)			
BPA-165	Hot and Cold Desserts	3 (1-4)	Spring
Prerequisites: CUL-110 ^S , CUL-160 ^S			
Corequisites: None			
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)			

BPA-210	Cake Design & Decorating	3 (1-4)	Fall
Prerequisites:	BPA-130 ^L , CUL-110 ^S , CUL-160 ^S ; ENG-002 ^L or BSP-4002 ^L		
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 finishing techniques 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 wedding and specialty cakes.(2011 FA)			
BPA-212	Adv. Cake Design & Decorating	3 (1-4)	Spring
Prerequisites:	BPA-210		
Corequisites:	None		
This course is designed to build upon basic concepts introduced in BPA 210 to expand students' range of cake design and decorating skills. Topics include advanced fondant skills, overpiping, bridgework and string work, airbrushing and painting, carving and shaping cakes, and a broad range of gumpaste decorations for both classic and modern design themes. Upon completion, students should be able to conceive, plan, execute, and evaluate complex wedding and specialty cake designs with a focus on meeting both business objectives and client expectations. (2021 FA)			
BPA-250	Dessert/Bread Production	5 (1-8)	Fall
Prerequisites:	BPA-150 ^S ; ENG-002 ^L or BSP-4002 ^L		
Corequisites:	None		
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)			
BPA-260	Pastry & Baking Marketing	3 (2-2)	Spring
Prerequisites:	BPA-150 ^S , BPA-210 ^S		
Corequisites:	BPA-250 ^S		
This course is designed to cover the marketing concepts and merchandising trends utilized in bakery and pastry operations. Emphasis is placed on menu planning, pricing products/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. (2011 FA)			