
INTRODUCTION TO PROFESSIONAL BAKING

CBP 120**Introduction to Professional Baking****2.0 UNITS**

This course introduces the basic principles and techniques used in bread baking and pastry arts. It covers: Product identification, proper use of equipment, measurements, baking terminology along with food costing and storeroom procedures, and demonstrations of mixing methods for yeast raised breads, cakes, custards, chocolate, sugar and creams are included. Prerequisites: CAI 113, CAI 114, CAI 117, CAI 118, CAI 119