
MERINGUES, SOUFFLES, AND FROZEN DESSERTS

CBP 211**Meringues, Souffles, and Frozen Desserts****2.0 UNITS**

Students will learn how to work with an ice cream machine to create basic frozen desserts, such as sorbets, sherbets, ice creams, and Italian ices. Techniques to produce meringues and their various applications will be taught. An introduction of hot and cold souffles completes the course. Prerequisite: CBP 124