DESSERTS FOR RESTAURANT AND IN STORE RETAIL

CBP 212 Desserts for Restaurant andin Store Retail

2.0 UNITS

This class is designed for students to have an understanding of a different career option available in the pastry arts. The class is divided into two distinct styles of desserts. The first half of the class will be devoted to learning restaurant and cafe style pastries along with the art of plating. The second half of the course will cover the mass production aspect of the pastry industry. The focus will be on in-store retail/ bakery style desserts using pre-mixes. Prerequisite: CBP 211