

# BAKING AND PASTRY (BAP)

## Course Descriptions

### **BAP 101. Introduction to Baking Theory. 3 Credit Hours.**

Introduction to Baking Theory introduces the principles of food science and nutrition as they apply to baking and pastry arts. The Scientific Method is used to explore pastry ingredients and their function in product preparation and storage. Emphasis will be placed on formulation, ingredients, and sensory evaluations. (Credit is only allowed for either BAP 101 or HRM 515.)

Prerequisites: CUL 101 with a grade of "S", HTM 100 with a minimum grade of "C", and Reading Proficiency

### **BAP 105. Breads, Rolls, and Bakeries. 3 Credit Hours.**

Breads, Rolls, and Bakeries introduces the techniques for preparation of assorted breads, quick breads, yeast-raised, laminated, and enriched doughs for the bakeshop as well as cookies, pies, and basic bakery staples. The use of baking equipment, scaling and shaping techniques, inventory control, baker's mathematics, and sanitation are covered. (Credit is only allowed for BAP 105, HRM 516, or HRM 122 and HRM 127.)

Prerequisites: BAP 101 with a minimum grade of "C" and Reading Proficiency

### **BAP 110. Production Pastry Techniques. 3 Credit Hours.**

Production Pastry Techniques is designed to give the student working knowledge of traditional and contemporary methods of producing puff pastry, pate a choux, creams, custards, tarts, and mousses. Fundamentals of production and finishing techniques are introduced. (Credit is only allowed for BAP 110, HRM 517, or HRM 123 and HRM 126.)

Prerequisites: BAP 105 with a minimum grade of "C" and Reading Proficiency

### **BAP 115. Cake Production and Decoration. 3 Credit Hours.**

Cake Production and Decoration exposes students to the proper procedures for producing traditional and contemporary cakes. Emphasis will be placed on mixing methods of batters, fillings, and icings. Skills taught include cake decoration, piping techniques, writing with chocolate, and proper use of a pastry bag. (Credit is only allowed for BAP 115, HRM 518, or HRM 219 and HRM 220.)

Prerequisites: BAP 110 with a minimum grade of "C" and Reading Proficiency

### **BAP 150. Bakeshop Basics for Culinarians. 3 Credit Hours.**

Bakeshop Basics for Culinarians is an introduction to the fundamentals of baking and pastry utilized in the culinary industry. Students will learn the theories of baking science, mathematics, and production techniques, along with the principles and procedures for producing basic breads, custards, mousses, pastries, and bakeries. (Credit is allowed for only one of the following courses: BAP 150, HRM 122, or HRM 513.)

Prerequisites: CUL 101 with a grade of "S", HTM 100 with a minimum grade of "C", and Reading Proficiency

### **BAP 160. Artistic Concepts in Pastry. 3 Credit Hours.**

Artistic Concepts in Pastry introduces students to the basic principles of drawing, design, digital photography, and artistic media utilized in the baking and pastry industry. Students will work with two-dimensional and three-dimensional formats to create a series of assigned projects.

Prerequisites: Reading Proficiency

### **BAP 201. Artisan and Decorative Bread. 2 Credit Hours.**

Artisan and Decorative Bread will cover various styles of producing artisan and decorative bread. Instruction will include techniques of production utilizing various processes of fermentation. Elements of showpieces and decorative breads will be produced in class yielding attractive displays. Fundamentals of Baking Mathematics will play a key role in everyday production activities. (Credit is allowed for only one of the following courses: BAP 201, HRM 218, or HRM 520.)

Prerequisites: BAP 115 with a minimum grade of "C" and Reading Proficiency

### **BAP 205. Ice Cream and Frozen Desserts. 2 Credit Hours.**

Ice Cream and Frozen Desserts introduces the multiple production techniques of frozen desserts. Students will be taught the fundamentals of balancing formulations, controlling texture, and developing flavor profiles, with an emphasis on the creation of classical and modern frozen desserts. Consumer marketing and evaluation will also be addressed during this class. (Credit is only allowed for either BAP 205 or HRM 512.)

Prerequisites: BAP 201 with a minimum grade of "C" and Reading Proficiency

### **BAP 210. Chocolate Candies and Showpieces. 2 Credit Hours.**

Chocolate Candies and Showpieces teaches students the proper tempering techniques of chocolate. Hand-dipped and molded candies will be produced utilizing various methods. Variations of chocolates, fillings, manufacturing techniques, and decorations will be utilized in daily activities. Cocoa-based coloring and texturing mediums will be introduced and used to produce showpieces. (Credit is allowed for only one of the following courses: BAP 210, HRM 215, or HRM 521.)

Prerequisites: BAP 205 with a minimum grade of "C" and Reading Proficiency

### **BAP 215. Plated Desserts. 2 Credit Hours.**

Plated Desserts focuses on the preparation and presentation of plated desserts. Contemporary versions of traditional desserts will be created utilizing several styles of plate presentation. Advanced flavor development and menu planning will be introduced. Students will simulate a la carte restaurant plating techniques to present finished desserts. (Credit is only allowed for either BAP 215 or HRM 514.)

Prerequisites: BAP 210 with a minimum grade of "C" and Reading Proficiency

### **BAP 220. Sugar Candies and Showpieces. 2 Credit Hours.**

Sugar Candies and Showpieces introduces students to the process of artistic design, drawing, and creation of two and three-dimensional centerpieces utilizing sugar and pastillage. Students will also produce sugar-based candies utilizing various production methods. (Credit is allowed for only one of the following courses: BAP 220, HRM 216, or HRM 522.)

Prerequisites: BAP 215 with a minimum grade of "C" and Reading Proficiency

### **BAP 260. Baking and Pastry Arts Capstone. 3 Credit Hours.**

Baking and Pastry Arts Capstone is a culminating course that focuses on the synthesis and application of the knowledge and skills necessary to successfully obtain the Certified Pastry Culinarian certification through the American Culinary Federation. This course will prepare students for this industry recognized examination.

Prerequisites: CUL 150, BAP 220, HTM 200, and HTM 210 with minimum grades of "C", and Reading Proficiency