## BAKING AND PASTRY ARTS <br> (BPA)

BPA 103 Sanitation 3 Credits
Develops an understanding of the basic principles of sanitation and safety and how it applies to food service operations.
Prerequisite: Prerequisite: Appropriate placement for ENGL 095 and MATH 092 or ABE 065 or instructors permission

BPA 111 Yeast Breads 4 Credits
Covers principles and techniques of yeast dough production with the use of traditional mixing and fermentation methods emphasizing flavor, texture, and appearance.
Prerequisite: Prerequisite: Instructor Permission

## BPA 112 Quick Breads and Cakes 4 Credits

Covers mixing methods to produce a diverse array of quick bread products and layer cakes.
Prerequisite: Prerequisite: Instructor Permission
BPA 113 Cookies and Petits Fours 4 Credits
Covers the fundamental techniques for making a wide variety of cookies and petits fours using the one-stage method, the creaming method, and the sponge method. Decoration and finishing are covered.
Prerequisite: Prerequisite: Instructor Permission

## BPA 114 Pastry Techniques-Viennoiserie 4 Credits

Covers the preparation of Viennese-style baked goods. Emphasis on lamination technique used to make croissants, various Danish pastries, puff pastry and brioche.
Prerequisite: Prerequisite: Instructor Permission
BPA 115 Pies and Tarts 4 Credits
Covers individual and traditional sized baked and unbaked pies and tarts, using fruit fillings, custard-type fillings, cream fillings, and chiffon fillings. Prerequisite: Prerequisite: Instructor Permission

## BPA 116 Custards and Mousses 4 Credits

Introduces the preparation of custards, mousses and creams to create such desserts as cheesecake, filled pâté choux, crème brulée and ice cream.
Prerequisite: Prerequisite: Instructor Permission
BPA 118 Classical Cakes and Tortes 4 Credits
Covers instruction in cake production, including cream preparation, egg foams, glazes, mousses, icings, and decorative techniques. Emphasis put on composition, balance assembly, and presentation of classic cakes and specialty tortes.
Prerequisite: Prerequisite: Instructor Permission
BPA 119 Bakery Operations 4 Credits
Covers the practical application of producing and marketing products in a bakery setting. Students practice the skills for controlling inventory, analyzing sales, displaying product, and baking a variety of goods.
Prerequisite: Prerequisite: Instructor Permission
BPA 121 Chocolate and Confections 4 Credits
Introduces the processes involved in making chocolates and confections.
The tempering of chocolate is emphasized, as well as, techniques for filling, enrobing, and decorating chocolates.
Prerequisite: Prerequisite: Instructor Permission

