

# BAKING AND PASTRY ARTS (BPA)

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**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 brûlée 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