BAKING AND PASTRY ARTS (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 and instructors permission

BPA 111 Yeast Breads 4 Credits
Studies the 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 the preparation of 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