

# Baking and Pastry Arts: Part 1

## **Introduction to Baking and Pastry Arts**

**Course Code: 8324 (20S)**

This introductory course provides the foundational building blocks to work in the commercial baking industry. You will learn about safety, sanitation, commercial equipment and math conversions.

## **Modern & Classical Desserts & Plating Techniques**

**Course Code: 8374 (40S)**

Learn how recipes are affected by ingredients, chemical reactions and mixing methods, and how each one can affect the outcome of products. Work with recipes to determine conversions, costs and bakers' percentages in a practical application.

## **Quick Breads, Cookies, Doughnuts and Pies**

**Course Code: 8338 (30S)**

Delve deeper into the unique and necessary mixing methods and techniques required to make an optimal professional baked product. Create a variety of quick breads and batters while applying the knowledge of mixing methods.

## **Yeast and Dough Products**

**Course Code: 8339 (30S)**

Learn the basics of yeast doughs and how they apply to more complex pastries, including laminated and rich dough products. Make a variety of lean yeast dough products and rich dough products.

# Baking and Pastry Arts: Part 2

## **Tarts and Special Pastries**

**Course Code: 8359 (40S)**

Learn advanced baking principles and how they apply to tarts and classical European-style tortes. Create pies and tarts, laminated products and a variety of custards, puddings and mousse desserts.

## **Cakes, Fillings, Icings, and Decorations**

**Course Code: 8701 (40S)**

This course allows the student's creative and artistic abilities to come alive while creating cakes and assembling them using a variety of components and flavours.

## **Advanced Baking and Pastries**

**Course Code: 8998 (40S)**

Learn a variety of dietary-restricted recipes and the cause and effect of the ingredients in our diet. Get introduced to the complex world of chocolate and sugar work.

## **Advanced Bread Products**

**Course Code: 8375 (40S)**

Create a variety of artesian breads while learning about starters and sourdough. Gain experience and confidence working with commercial equipment typically found in the baking industry.

