

CUBP110 : Foundations of the Bakeshop

This course covers the foundations for the aspiring culinary, baking and pastry arts professional: knife skills, the history of cuisine from classic to contemporary, culinary math (formulas, conversions and scaling), commercial bakeshop terminology, equipment and ingredient identification, as well as ACA policies and standards of professionalism that are part of a successful beginning.

Credits 2 **Lab/Clinical/Field Study Hours** 3 **Lecture Hours** 1

Prerequisite Courses

[CULN111: Culinary Fundamentals](#)