

# CUBP120 : Introduction to the Art of Pastry

This course covers the methods and techniques in preparing basic desserts including cakes, pies, puddings, mousses, cheesecakes, tarts and glaze pastries. Emphasis is on a variety of decorations, icings, crusts, shortenings and butter creams.

**Credits 2**

**Lecture Hours 1**

**Lab/Clinical/Field Study Hours 3**

**Prerequisites**

CUBP210