

CUBP160 : Baking for Alternative Tastes

This course consists of six sessions devoted to producing old world, traditional, ethnic and contemporary desserts prepared for sugar-free, gluten-free, non-dairy, vegan, and other dietary restrictions, employing a variety of alternative ingredients, techniques and methods to achieve high quality, irresistible results.

Credits 1

Lecture Hours 1

Lab/Clinical/Field Study Hours 1

Prerequisite Courses

CUBP120: Introduction to the Art of Pastry