

# CUBP225 : Classical Confections

This course is designed to provide an understanding of various ingredients and techniques associated with pastry production and presentation. Styles from Austria, Italy, France and Switzerland will be covered. Emphasis will be placed on miniatures, petit four and French pastry requiring a high level of artistic presentation.

**Credits** 2

**Lecture Hours** 1

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

**Prerequisites**

CUBP250