

CUBP240 : Borders, Piping and Runouts

This course is offered as a 6-day class designed to elevate the skills of the pastry artist. Creating beautiful borders, chocolate ribbons and royal icing lace, students will have the skill to take any dessert to the next level.

Credits 1

Lecture Hours 1

Lab/Clinical/Field Study Hours 1

Prerequisite Courses

CUBP120: Introduction to the Art of Pastry