

CUBP227: Retail Bakery Production & Management

This course is designed to teach students how to establish and manage a retail baking/pastry enterprise. Develop skills in human relations and personnel management. Identify factors which determine product quality. Recognize the importance of signature items in the retail industry. Understand the link between equipment used in the pastry shop and how they contribute to menu items. Produce on a daily basis, a diverse assortment of baked goods.

Credits: 3

Lab Hours: 3

Lecture Hours: 2

Prerequisites:

CUBP210

Program: [Culinary Arts](#)