

Montgomery County Community College
BPA 120
Introduction to Baking & Pastry
3-1-4

COURSE DESCRIPTION:

This course presents the basic principles of baking for foodservice establishments. This is a foundations course which includes terms, equipment, and an introduction to the basic mechanics of the pastry kitchen. Topics covered include the identification, production, and evaluation of quick breads, cookies, macarons, meringues, pate a

COURSE APPROVAL:
Prepared

