

Montgomery County Community College  
BPA 253  
Plated Desserts & Modern Trends  
3-1-4

**COURSE DESCRIPTION:**

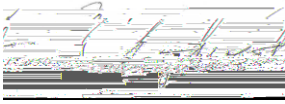
This course provides an introduction to the art of plated desserts and nutritional needs. Students will prepare the different categories of plated desserts including hot, cold,

3. Analyze dessert menus based on customer needs and seasonal availability as well as costing of the menu prepared by self and others.	Written assignments, Lecture, Lab	Written Assignment
4. Analyze a variety of desserts based on the categories of plated desserts such as hot, cold, chocolate, fruit, nut, custard and frozen prepared by self and others following proper safety and sanitation procedures.	Written assignments, Lecture, Lab, Journals	Practical Exam
5. Demonstrate proper production of sauces and garnishes.	Written assignments, Lecture, Lab	Practical Exam



Revised by: Joseph Jacques  
VPAA or designee Compliance Verification:

Date: 2/2024  
Date: 4/1/2024



*was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.*