

Baking and Pastry Arts (BPA) Courses

BPA1701 Foundations of Baking and Pastry

This course provides students with essential baking and pastry skills. Through hands-on learning, students apply skills, food science and theories that lay the foundation for advancing through all levels of the baking and pastry program.

Offered at Charlotte, Providence

3 Semester Credits

BPA1710 Principles of Cake Production and Design

This course provides students with the skills and knowledge required for producing a variety of cakes using the appropriate mixing method. Students produce different types of buttercreams and icings to be used as fillings and for decorating. Students assemble, ice, stack, tier and finish using a variety of techniques to include buttercream, rolled fondant and glazing. Students develop skills in making various flowers using a range of mediums such as buttercream, modeling chocolate, marzipan, rolled fondant and gum paste.

Students are introduced to principles of cake economics which includes costing, pricing and contracts.

Prerequisite(s): BPA1701 (or concurrent).

Offered at Charlotte, Providence

3 Semester Credits

BPA1720 Plated Desserts

This course covers preparation and presentation of individual hot and cold plated desserts using a variety of plating techniques. Plate design and menu concepts for pre-plated and a la minute service are emphasized. Flavor and textural development are highlighted. Dietary restrictions are introduced and applied to menu creation.

Prerequisite(s): BPA1701 (or concurrent).

Offered at Charlotte, Providence

3 Semester Credits

BPA1730 Artisan Bread & Viennoiserie I

This course provides an introduction to the skills, techniques and equipment of artisan bread and viennoiserie production through a variety of lean, enriched and laminated yeast dough products. Properties and characteristics of ingredients, the baker's percentage system, mixing techniques, controlled fermentation, and baking methodology are studied. Products include commercially yeasted breads, laminated dough and quick breads. Emphasis is placed on hand shaping skills and creating an efficient production schedule.

Prerequisite(s): BPA1701 (or concurrent).

Offered at Charlotte, Providence

3 Semester Credits

BPA1740 Artisan Bread & Viennoiserie II

Students in this course focus on natural fermentation and commercial yeast applications in lean and enriched doughs. Skills learned in Artisan Breads & Viennoiserie I are reinforced. Innovative and decorative shaping methods are introduced. Properties and characteristics of alternative, ancient and gluten free ingredients are explored. Emphasis is placed on the baker's percentage system, mixing methods, fermentation control, baking methodology and science.

Prerequisite(s): BPA1701 (or concurrent), 1730 (or concurrent).

Offered at Charlotte, Providence

3 Semester Credits

BPA1750 Chocolate, Confections & Mignardise

This course provides students with an overview of the cultivation of cacao and the stages involved with the production of chocolate couvertures.

Students develop skills and demonstrate an understanding of various chocolate tempering methods. Skills are reinforced through the production of various chocolates and mignardise such as hand dipped pralines, molded bonbons, truffles and petits fours sec utilizing various chocolates, fillings and finishing techniques. Students produce a variety of sugar confections and utilize decorative sugar mediums such as isomalt and pastillage.

Prerequisite(s): BPA1701 (or concurrent).

Offered at Charlotte, Providence

3 Semester Credits

BPA2710 Advanced Pastry Applications

This course allows students to build upon previous coursework to design and construct a variety of petits fours, petits gâteaux and entremets. Students also explore the production of modern pâte à choux and puff pastry items.

Emphasis is placed on the finishing and display techniques used for various market segments.

Prerequisite(s): Completion of all freshman baking labs.

Offered at Charlotte, Providence

3 Semester Credits

BPA2720 Artisan Cafe

This course introduces and incorporates foundational culinary skills as well as retail and beverage counter service within the context of a pop-up cafe.

Station organization, culinary skills and techniques, and café management are emphasized with the integration of current industry trends. Students produce culinary menu items and utilize a variety of baked goods in their daily production. Hot and cold beverage service are introduced and incorporated.

Prerequisite(s): Completion of all freshman baking labs.

Offered at Charlotte, Providence

3 Semester Credits

BPA3080 French Baking & Pastry Arts- Ecole Nationale Superieure de Patisserie/ENSP

Delivered entirely abroad by partner organization faculty, this course is designed specifically for students who desire to increase and enhance their skills in French pastry and baking. Theory, demonstration and practice are used to develop skills and knowledge in the French approach to tarts and entremets, chocolate and sugar art, petits fours, plated desserts, sorbets, ice cream, bread and Viennese pastry. The course also includes an introduction to modern technologies and trends. Students master the techniques of baking and presenting/displaying products in an attractive manner in compliance with the rules of hygiene, traceability, health and safety as they apply to the kitchen. Small group settings provide personalized, interactive and efficient training. This course includes weekly "Survival French and Cultural Context" lessons.

Prerequisite(s): Completion of all Baking Pastry Arts freshman and sophomore labs, Corequisite: SOC3020.

Offered at Charlotte, Providence

9 Semester Credits

BPA3710 Tiered and Themed Cakes

This course provides students with advanced knowledge and skills of designing contemporary wedding cakes/themed cakes using modern production and finishing techniques. Emphasis is on developing skills in piping, cake construction, gum paste flowers, and rolled fondant applications. Students learn the importance of managing their time, while producing tiered wedding cakes and themed bridal shower cakes.

Prerequisite(s): Completion of sophomore baking labs, junior status.

Offered at Providence

3 Semester Credits

BPA3720 Viennoiserie and Naturally Leavened Breads

This course is designed to give students the opportunity to culture their own naturally leavened sourdough starter and use it in a bread of their own creation. The use of whole and specialty grains is covered as well as local and small-scale milling. There is a focus on sweet and savory enriched and laminated viennoiserie techniques. These two focuses are underpinned by the use of the baker's percentage system, cross utilization of dough and fillings, and alternative production methods.

Prerequisite(s): Completion of sophomore baking labs, junior status.

Offered at Providence

3 Semester Credits

BPA3730 Decorative Breads and Advanced Viennoiserie

This course provides students with the skill of designing decorative and artisan bread displays and showpieces for marketing applications. Students research, design and develop a theme-specific showpiece. An additional focus is given to advanced viennoiserie, including laminated doughs with sweet and savory applications.

Prerequisite(s): Completion of sophomore baking labs, junior status.

Offered at Providence

3 Semester Credits

BPA3740 Contemporary Plated Desserts

This course focuses on the preparation and presentation of contemporary plated desserts. Students use foundational pastry methods, modern techniques and sensory analysis application to create desserts with a well-rounded flavor and plate profile. Emphasis is placed on the skills needed to develop and manage a dessert menu. Students apply fundamental and innovative pastry techniques to create and execute a contemporary multi-course dessert tasting menu with beverage pairings.

Prerequisite(s): Completion of sophomore baking labs, junior status.

Offered at Providence

3 Semester Credits

BPA4710 Advanced Petits Gateaux, Mini Pastries and Buffet Presentation

This course focuses on the production and finishing of advanced petits gâteaux as well as the planning and execution of dessert buffets. Emphasis is on developing flavors, textures and decorative components used in high-quality buffet items. Students collaborate to create a presentation of buffet desserts developed with theme and season in mind.

Prerequisite(s): Completion of junior baking labs.

Offered at Providence

3 Semester Credits

BPA4720 Advanced Chocolate and Sugar Artistry

This course covers advanced pralines, bonbons and confections using commercial production and finishing techniques. In addition, the course content includes aspects of planning, artistic design, preparation and arrangement of small showpieces made from chocolate, poured sugar, pulled sugar, blown sugar and pastillage.

Prerequisite(s): Completion of junior baking labs.

Offered at Providence

3 Semester Credits