

Baking and Pastry Arts (BPA) Courses

BPA1010 Fundamental Skills and Techniques

This course provides students with fundamental cooking and baking techniques, knife skills, piping skills and mixing methods. Emphasis is placed on proper receiving, handling and identification of fruits and other ingredients used in the pastry kitchen.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

BPA1015 Classic Pastry

This course is designed to give the student fundamental working knowledge of the traditional methods of producing puff pastry, pâte à choux, creams and custards. This course also includes practical techniques of platter design and presentations. Students plan, organize and set up pastry buffets.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

BPA1020 Pies and Tarts

This course is designed to provide students with the knowledge of traditional methods of producing pies and tarts. Emphasis is on the production of basic pie dough, short dough, pâte sablée, and a variety of pie and tart fillings.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

BPA1025 Cookies and Petits Fours

This course provides students with a fundamental working knowledge of the traditional methods of producing cookies and petits fours. Fundamentals of production, finishing techniques and platter presentations are introduced.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

BPA1035 Chocolates and Confections

This course provides students with the skills and knowledge of chocolate tempering methods. Hand dipped and molded pralines and truffles (candies) are produced utilizing different chocolates, fillings and decorating techniques. Emphasis is placed on the history and manufacturing techniques of the different qualities in chocolate.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

BPA1045 Principles of Artisan Bread Baking

This course provides an introduction to the skills and techniques of artisan bread production. Products covered include commercially yeasted breads, rolls and savory quick breads. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are studied, as well as proper mixing techniques, controlled fermentation, and baking methodology.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

BPA1050 Viennoiserie

This course provides students with the knowledge and application of the principles and techniques of viennoiserie production. Yeasted and enriched breads, laminated doughs and quick breads are introduced in this class. Properties and characteristics of ingredients, the baker's percentage system and scaling methods are introduced. Emphasis is placed on mixing techniques, controlled fermentation, hand shaping skills and baking methodology.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

BPA1060 How Baking Works

This course introduces how baking works through an understanding of the ingredients used in baking and pastry. Students run experiments in order to learn about ingredients and understand how ingredients change during production and interaction with other ingredients.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

BPA1710 Principles of Cake Production and Design

This course provides students with the skills and knowledge of 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.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

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 banquet and a la minute service are emphasized. Flavor and textural development are highlighted. Dietary restrictions are introduced and applied to menu creation.

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

BPA2015 Entremets and Petits Gâteaux

This course provides students with advanced methods of creating entremets and petits gateaux that are contemporary and relevant to industry. Different components and modern finishing techniques are applied in creating molded entremets and petits gateaux.

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

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

BPA2025 Advanced Artisan Bread Baking

This course introduces students to the advanced skills and techniques of artisan bread production that includes commercially and naturally leavened breads; decorative breads, crackers and flat breads. Properties and characteristics of grains other than wheat and sustainability are covered. The baker's percentage system, scaling ingredients, mixing techniques, controlled fermentation, hand shaping skills, and baking methodology are reviewed.

Prerequisite(s): BPA1045 (or concurrent).

Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE

3 Quarter Credit Hours

BPA3010 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): Associate degree in Baking Pastry Arts, junior status.

Offered at Providence

3 Quarter Credit Hours

BPA3015 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 also a focus on viennoiserie where students are challenged to develop their own laminated or enriched baked goods. These focuses are underpinned by the use of the baker's percentage system.

Prerequisite(s): Junior status.

Offered at Providence

3 Quarter Credit Hours

BPA3020 Sensory Analysis in Contemporary Desserts

This course covers the preparation and presentation of contemporary plated desserts using sensory analysis applications to achieve well-rounded flavor and plate profiles. Emphasis is placed on the flavor profiles of locally sourced seasonal fruit, vegetables and artisan products. The study of dessert wines and food/dessert pairings is explored and implemented. Students will apply their knowledge of sensory analysis to a contemporary, multi course dessert tasting menu.

Prerequisite(s): Junior status.

Offered at Providence

3 Quarter Credit Hours

BPA3025 Neo-Classic Desserts

This course covers the preparation and presentation of contemporary desserts, using the foundation of classic desserts and applying modern techniques and interpretations to produce their neo-classic versions. Emphasis is on the skills and techniques of creating and managing a dessert menu.

Prerequisite(s): Junior status.

Offered at Providence

3 Quarter Credit Hours

BPA3060 Artisan Café

This course allows students to explore various facets of today's sustainable café. Station organization, culinary skills and techniques, and sustainable café management are emphasized. Topics such as farm-to-table cuisine, entrepreneurial sustainability and current industry trends are explored. Students create a variety of baked goods and short-order breakfast and lunch items in their daily production, as well as beverages such as smoothies, cold-pressed juices, coffee and teas. This course culminates in a project that showcases a café concept, menu and operations.

Prerequisite(s): Associate degree in Baking Pastry Arts.

Offered at Providence

3 Quarter Credit Hours

BPA3070 Ancient Grains & Hearth Breads

This ancient- and whole-grain-based class takes students on a baking journey from seed to loaf. Students have the opportunity to culture their own naturally leavened sourdough starter and use it in a bread of their creation. The history of milling, today's farmer/miller/baker relationships and milling in the bakery are explored. Products include naturally leavened breads, leavened and unleavened whole grain snacks, and traditional baked goods reinterpreted with a whole-grain emphasis.

Prerequisite(s): Associate degree in Baking Pastry Arts.

Offered at Providence

3 Quarter Credit Hours

BPA3340 Wedding Cake Design

This course focuses on the preparation and presentation of wedding cakes using modern production and decorating techniques. Emphasis is on developing skills in the area of piping and construction using rolled fondant, gum paste, royal icing and various buttercreams.

Prerequisite(s): Associate degree in Baking Pastry Arts.

Offered at North Miami, Providence

3 Quarter Credit Hours

BPA3350 Artisan Breads

This course covers breakfast pastries and doughs with long fermentation using sour dough starters. Students are asked to create some small decorative amenities using different decorative doughs to enhance buffet and window displays. Emphasis is placed on proper dough fermentation techniques and proper product management.

Prerequisite(s): Associate degree in Baking Pastry Arts.

Offered at North Miami, Providence

3 Quarter Credit Hours

BPA3360 Chocolate Artistry

In this class students build on the foundation laid in their freshman chocolate and confections course. Emphasis is on the preparation of chocolates and confections using new and more efficient techniques as well as advanced decorating techniques. In addition, students plan, design and prepare a chocolate showpiece and smaller amenities.

Prerequisite(s): Associate degree in Baking Pastry Arts.

Offered at North Miami, Providence

3 Quarter Credit Hours

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): Junior status.

Offered at Providence

3 Quarter Credit Hours

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): Senior status.

Offered at Providence

4.5 Quarter Credit Hours

BPA4720 Advanced Chocolate and Sugar Artistry

This course covers advanced pralines, bon bons 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): Senior status.

Offered at Providence

4.5 Quarter Credit Hours