

# 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