

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), BPA1730 (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

BPA3085 French Baking & Pastry Arts- Ecole Nationale Supérieure de Pâtisserie/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 as well as food photography, business and entrepreneurship and designing healthy pastries. 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.

Prerequisite(s): Completion of all Baking Pastry Arts freshman and sophomore labs, FSM1165.

Offered at Charlotte, Providence

12 Semester Credits

BPA3710 Modern Cake & Floral Design

This course provides students with advanced knowledge and skills of designing contemporary tiered and themed cakes using modern production and finishing techniques. Emphasis is on cake and floral design while developing skills in piping, cake construction, gum paste flowers, and rolled fondant. Students research, design and develop a theme-specific storyboard as inspiration for class production. Students learn the importance of time management through the completion of multiple course projects.

Prerequisite(s): Completion of all freshman sophomore baking pastry labs, junior status, or department chair approval.

Offered at Providence

3 Semester Credits

BPA3720 Advanced Naturally Leavened Breads

This course provides students with an understanding of a variety of grains and their effects on fermentation. Each student develops a starter culture and begins a baking journey from seed to loaf. The close-knit partnership between farmer/miller/baker is explored. Each team of students develops a naturally leavened bread and a grain-based snack item. Students study the properties and characteristics of grains, mixing methods, fermentation styles, and baking methodology.

Prerequisite(s): Completion of all freshman sophomore baking pastry labs, junior status, or department chair approval.

Offered at Providence

3 Semester Credits

BPA3730 Advanced Viennoiserie and Decorative Breads

This course provides students with advanced knowledge and skills in designing contemporary and advanced Viennoiserie items. Students use market research to design their own breakfast pastry and display it on a showpiece made from dead or yeasted decorative dough. Students explore sweet and savory applications affiliated with both laminated and enriched doughs. Emphasis is placed on different lamination techniques and the introduction of alternate grains and their effect on enriched doughs. Students investigate chemically leavened breakfast pastries and transform them into modern Gateaux des Voyages.

Prerequisite(s): Completion of all freshman sophomore baking pastry labs, junior status, or department chair approval.

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 to create desserts with a well-rounded flavor profile and appealing plate design. 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.

Prerequisite(s): Completion of all freshman sophomore baking pastry labs, junior status, or department chair approval.

Offered at Providence

3 Semester Credits

BPA3750 Modern Chocolatier & Artisan Bean to Bar

This course covers advanced chocolate and confection manufacturing and the process of bean-to-bar production. Students study large and small-scale production of chocolate items for retail environments, restaurants, and other food service outlets. This course works with water activity (AW) as it applies to determining shelf life in chocolate-based confections. The course covers ingredient/allergen labeling, food-safe packaging, sustainability, and compliance with local, state and federal retail food laws.

Prerequisite(s): Completion of all freshman sophomore culinary or baking pastry labs, junior status, or department chair approval.

Offered at Providence

3 Semester Credits

BPA4710 Advanced Petits Gateaux & Modern Pastry Buffet

This course allows students to explore their creativity to produce and execute a modern dessert display. Students learn and practice modern pastry techniques under the guidance of their chef instructor. This course focuses on the production and finishing of advanced petits gâteaux and high-end individual pastries with an emphasis on flavor, texture and decorative components. Students collaborate on the daily production and presentation of modern pastries for the first half of the class. Students use the remaining half of the class to design and execute modern pastries for their buffet.

Prerequisite(s): Completion of all freshman sophomore baking and pastry labs, BPA3740, junior status, or department chair approval.

Offered at Providence

3 Semester Credits

BPA4750 Advanced Chocolate & Sugar Artistry

This course covers advanced aspects of planning, artistic design, and preparation of showpieces. Concepts include a variety of advanced sugar, pastillage and chocolate techniques. Students apply basic principles of design and color theory while expressing their creativity through sculpture. Students also learn the skills of chocolate and sugar mold-making. Students identify the appropriate use of showpieces in the pastry industry.

Prerequisite(s): Completion of all freshman sophomore culinary or baking pastry labs, junior status, or department chair approval.

Offered at Providence

3 Semester Credits