

2018-2019 TTC Catalog

BKP 113 Laminated Doughs and Pastries

Lec: 2.0 Lab: 3.0 Credit: 3.0

This course is designed to develop the knowledge, skill and techniques required in the production and presentation of laminated dough and classical French Viennoiserie products such as croissants, Danish, puff pastry, doughnuts and other breakfast sweets.

Prerequisite or Corequisite

CUL 104

and

CUL 105

and

BKP 101

Course Offered

Spring

Grade Type

Letter Grade

Division

Culinary Institute of Charleston