

BAKE-110 : Baking Ingredients and Equipment Technology

Students will learn to identify and select quality grains, fruits, vegetables, gelling agents, nuts and seeds, dairy products, baking spices, egg products, flours, chocolates, fats and oils that are used in the Baking and Pastry industry. The theory and operation of large equipment and hand tools used in bakeries and pastry shops will be explored along with the advantages, disadvantages, and operational requirements of various types of equipment found in the bakeshop.

Credits 1.5

Prerequisite or Corequisite

Baking and Pastry Techniques ([BAKE-105](#)).