

BAKE-205 : Basic and Classical Cakes

A review of techniques, including the creaming and foaming methods, with an emphasis on preparing simple to complex filled and unfilled cakes and tortes. Topics to be covered include fillings, icings, custards, mousses, and glazing techniques, along with a comparison of classical and modern dessert preparations and presentations.

Credits 3

Prerequisites

Baking and Pastry Techniques (BAKE-105).

Prerequisite or Corequisite

Baking Ingredients and Equipment Technology (BAKE-110).