

BAKE-215 : Individual and Production Pastries

Explore the steps for planning and conducting quantity production for banquets and large functions. In this course, students learn how to scale recipes for large-volume production for pastry buffet tables and retail settings. They will create verrines, layered desserts, tarts, petit gateaux's, and a variety of petit fours.

Credits 3

Prerequisites

Baking and Pastry Techniques (BAKE-105)

Prerequisite or Corequisite

Baking Ingredients and Equipment Technology ([BAKE-110](#)).