

BAKE-230 : Baking and Pastry Practical Examination II

In this practical exam offered in Singapore only, students are required to produce items that will demonstrate their knowledge of baking and pastry principles along with the hand skills they have developed during their first and second years of study. This exam allows students to show what they have learned with regard to yeast-raised products, aerated desserts, ganache, and chocolate tempering techniques. (High Pass/Pass/Fail Grading).

Non-Credit Course

Prerequisite or Corequisite

Specialty Breads ([BAKE-202](#)), Chocolate and Confectionery Technology and Techniques ([BAKE-242](#)), Contemporary Cakes and Desserts ([BAKE-245](#)), and Baking & Pastry Practical Exam I ([BAKE-151](#))