

# BAKE-251 : Advanced Baking Principles

An examination of baking methods and principles from a nutritional and chemical/physical point of view. Students will conduct experiments (using controlled formulas) and nutritional analyses on various baking ingredients and products in order to develop a better understanding of baking principles. Topics include preparation of common products with a variety of ingredients; diets such as vegan, diabetic, and gluten-free; nutritional labels; and preparation of desserts, breads, and cakes for persons with special dietary needs.

**Credits** 3

**Prerequisites**

Nutrition (CUSC-110) or Introduction to Food Science (CUSC-105)