

BAKE-300 : Restaurant and Production Desserts

This course will focus on individual desserts, à la minute preparations, and components within dessert production. Students will learn station organization, timing, and service coordination for restaurant dessert production and be guided through the cross-utilization of products to improve food cost and labor efficiency. Classroom production will include items appropriate for various uses, such as an à la carte menu or banquet operations. Topics will include dessert balance, flavor pairing, menu planning (à la carte vs. banquet), frozen dessert production/troubleshooting, and developing items to match the style of an operation.

Credits 3