

BAKING & PASTRY ARTS

The Baking and Pastry Arts program provides students with the fundamental knowledge of Baking and Pastry principles and techniques to prepare our graduates for employment in Retail, Hotel, and Resort Bakery and Pastry kitchens.

Associate in Science Degrees

- Baking & Pastry Arts - Associate in Science (<https://lbcc-public.courseleaf.com/degrees-certificates/baking-pastry-arts/baking-pastry-arts-as/>)

Certificates of Achievement

- Advanced Baking & Pastry Arts - Certificate of Achievement (<https://lbcc-public.courseleaf.com/degrees-certificates/baking-pastry-arts/advanced-baking-pastry-arts-certificate-achievement/>)
- Baking & Pastry Arts - Certificate of Achievement (<https://lbcc-public.courseleaf.com/degrees-certificates/baking-pastry-arts/baking-pastry-arts-certificate-achievement/>)

BAKE 230 3 units

Baking & Pastry Skills for CUL Students

36 hours lecture, 72 hours laboratory

Grading: letter grade.

Materials Fee: \$50

Formerly CULAR 230. This course introduces the Culinary Arts student to baking & pastry ingredients, equipment, and procedures in order to build a repertoire of basic baking & pastry techniques for the restaurant and hotel industries. This includes the production of basic breads, pies, cakes, ice creams, sauces, and chocolate culminating in plated desserts. Note: Proof of TB clearance is required on the first day of class.

BAKE 241 5 units

Baking Skills and Principles

36 hours lecture, 162 hours laboratory

Corequisite: CULAR 20.

Grading: letter grade.

Materials Fee: \$85

Formerly CULAR 241. This course covers basic baking principles, motor skills, equipment, ingredients, storage, and sanitation in the bakeshop. Students will learn the different mixing, make-up, and baking/cooking techniques that constitute the foundation of baking, including lean and rich yeast doughs, cookies, quick breads, sweet dough, laminated doughs, batters, and creams. Note: Proof of TB clearance is required on the first day of class.

BAKE 242 5 units

Pastry Skills and Principles

36 hours lecture, 162 hours laboratory

Corequisite: CULAR 20.

Grading: letter grade.

Materials Fee: \$85

Formerly CULAR 242. This course covers basic pastry-making principles, motor skills, equipment, ingredients, storage, and sanitation in the bakeshop. Students will learn the different mixing, baking, icing, and decorating techniques for a variety of cakes, tarts, and desserts. These include mousses, chocolate, ice cream, cooked creams, buttercreams, meringues, ganaches, génoise, sponges, and jocondes. Note: Proof of TB clearance is required on the first day of class.

BAKE 243A 4 units

Advanced Bakery Operations

72 hours lecture

Prerequisite: CULAR 20 and BAKE 241 or CULAR 241 or CULAR 204, and BAKE 242 or CULAR 242 or CULAR 205.

Corequisite: BAKE 243B or CULAR 243B.

Grading: letter grade.

Formerly CULAR 243A. This capstone course focuses on bakery and pastry production for a professional bakery/café outlet. Students learn the theories behind quantity production of baking and pastry products including a variety of breads, baked goods, savorys, pastries, pies, cakes, tarts, celebration, and holiday desserts. Note: Proof of TB clearance is required on the first day of class.

BAKE 243B 4 units

Advanced Bakery Practicum

216 hours laboratory

Prerequisite: CULAR 20 and BAKE 241 or CULAR 241 or CULAR 204, and BAKE 242 or CULAR 242 or CULAR 205.

Corequisite: BAKE 243A or CULAR 243A.

Grading: letter grade.

Formerly CULAR 243B. This capstone course gives students real-time professional bakery and pastry production and sales experience via LBCC's student-run Bakery. It immerses the student in hands-on practice of quantity production of baking and pastry products including a variety of breads, baked goods, savorys, pastries, pies, cakes, tarts, celebration, and holiday desserts. Note: Proof of TB clearance is required on the first day of class.

BAKE 246 1.5 units

Specialty Cakes and French Pastries

18 hours lecture, 36 hours laboratory

Prerequisite: CULAR 20 and BAKE 241 or CULAR 241 or CULAR 204, and BAKE 242 or CULAR 242 or CULAR 205.

Grading: letter grade.

Materials Fee: \$50

Formerly CULAR 246. This course expands on basic pastry skills to produce a variety of intricate cakes, entremets, French pastries, and desserts. An array of advanced techniques will be used for baking different sponges, génoise, joconde, and meringue-based preparations, as well as advanced creams and fillings, assembly, and decorating techniques. Note: Proof of TB clearance is required on the first day of class.

BAKE 247 1.5 units

Cake Decorating

18 hours lecture, 36 hours laboratory

Prerequisite: CULAR 20 and BAKE 242 or CULAR 242 or CULAR 205.

Grading: letter grade.

Materials Fee: \$50

Formerly CULAR 247. This course covers advanced skills in cakes. This includes preparation of a variety of cake bases and fillings and assembly of cakes. Advanced decorating skills include working with butter cream icing, royal icing, fondant, and gum paste flowers.

BAKE 253 1.5 units

Chocolate, Sugar, and Confections

18 hours lecture, 36 hours laboratory

Corequisite: CULAR 20.

Grading: letter grade.

Materials Fee: \$45

Formerly CULAR 253 and CULAR 254. This course explores the hands-on techniques of working with chocolate and sugar. It covers pastillage; cast, blown, and pulled sugar; and chocolate tempering. Included will be candy confections such as hand-shaped, piped, and cut ganaches; nut-centered and caramel candies; pâte de fruit, toffee, and nougat. Note: Proof of TB clearance is required on the first day of class.

BAKE 255 1.5 units

Plated Desserts

18 hours lecture, 36 hours laboratory

Prerequisite: CULAR 20 and BAKE 241 or CULAR 241 or CULAR 204, and BAKE 242 or CULAR 242 or CULAR 205.

Grading: letter grade.

Materials Fee: \$45

Formerly CULAR 255. This course provides a study of the components that are involved in the creation of plated desserts: sauces, edible decorative elements, balance of colors and appropriate combination of flavors, size, temperature, theme, and consistency; and an introduction to frozen desserts: principles and techniques involved in making and processing ice cream, gelato, sorbet, granitas, frozen soufflés, parfaits, and bombes. Note: Proof of TB clearance is required on the first day of class.

BAKE 256 1.5 units

Holiday Desserts

18 hours lecture, 36 hours laboratory

Prerequisite: CULAR 20.

Corequisite: BAKE 241 or CULAR 241 or CULAR 204 or BAKE 242 or CULAR 242 or CULAR 205.

Grading: letter grade.

Materials Fee: \$50

Formerly CULAR 256. This course explores the baking traditions that are closely associated with the holidays. It covers traditional and modern variations of recipes and techniques from different countries.

BAKE 258 1.5 units

Artisan Breads

18 hours lecture, 36 hours laboratory

Prerequisite: CULAR 20 and BAKE 241 or CULAR 241 or CULAR 204.

Grading: letter grade.

Materials Fee: \$25

Formerly CULAR 258. This course provides an in-depth study of the principles and techniques for the preparation and baking of Artisan breads. All breads are mixed and shaped employing traditional techniques, and using pre-fermented dough, sponges, and sourdough starters. Note: Proof of TB clearance is required on the first day of class.

BAKE 259 1.5 units

Viennese Pastries

18 hours lecture, 36 hours laboratory

Prerequisite: CULAR 20 and BAKE 241 or CULAR 241 or CULAR 204.

Grading: letter grade.

Materials Fee: \$45

Formerly CULAR 259. This course provides an in-depth study of the techniques, equipment, and ingredients used for the preparation of Viennese pastries. Viennese pastries include laminated and non-laminated rich yeast dough. Note: Proof of TB clearance is required on the first day of class.