

2019-2020 TTC Catalog - Baking (BKP)

BKP 101 - Introduction to Baking

Lec: 2.0 **Lab:** 3.0 **Credit:** 3.0

Course Offered

Fall

Spring

This course introduces the basic techniques of baking of leavened dough and breads.

Prerequisite

CUL 104

and

CUL 105

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

BKP 102 - Introduction to Pastries

Lec: 2.0 **Lab:** 3.0 **Credit:** 3.0

Course Offered

Fall

Spring

This course introduces the art of classical and modern pastry making, to include mixing methods and finishing techniques.

Prerequisite

CUL 104

and

CUL 105

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

BKP 105 - Cake Calligraphy

Lec: 2.0 **Lab:** 3.0 **Credit:** 3.0

Course Offered

Fall

This course develops the hand writing techniques used on cakes and pastries to include lettering, scroll and art designs. Students will use pastry mediums made with icing, piping gel and chocolate.

Prerequisite

BKP 102

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

BKP 109 - Introduction to Cakes and Decorating

Lec: 2.0 **Lab:** 3.0 **Credit:** 3.0

Course Offered

Fall

Spring

Summer

This course will introduce the basics of cake baking using several different types of mixing methods, ingredients and decorating techniques.

Prerequisite

BKP 101

or

BKP 102

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

BKP 113 - Laminated Doughs and Pastries

Lec: 2.0 **Lab:** 3.0 **Credit:** 3.0

Course Offered

Spring

This course is designed to develop the knowledge, skill and techniques required in the production and presentation of laminated dough and classical French Viennoiserie products such as croissants, Danish, puff pastry, doughnuts and other breakfast sweets.

Prerequisite or Corequisite

CUL 104

and

CUL 105

and

BKP 101

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

BKP 181 - Candies and Confectionaries

Lec: 2.0 **Lab:** 3.0 **Credit:** 3.0

Course Offered

Fall

Spring

Summer

This course focuses on the elements of making candies and confections. Students will develop a complete understanding of all components of chocolates, sugar, pastillage and marzipan, using basic pâtisserie principles.

Prerequisite

BKP 101

and

BKP 102

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

BKP 182 - Artisan Breads

Lec: 2.0 **Lab:** 3.0 **Credit:** 3.0

Course Offered

Fall

Spring

This course introduces the fundamental skills, concepts and techniques of artisan bread baking. Use of sponges, wild yeast, bigas and poolish will be incorporated in making authentic rustic bread. An assortment of international breads will be made, as well as breads for special occasions.

Prerequisite

BKP 101

and

BKP 102

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

BKP 183 - Plated Desserts

Lec: 2.0 **Lab:** 3.0 **Credit:** 3.0

Course Offered

Fall

Spring

This course focuses on the elements of modern dessert production and consumption. It stresses a thorough understanding and creation of all components of plated dessert production, using basic pastry principles.

Prerequisite

BKP 181

and

BKP 210

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

BKP 185 - Ice Cream and Frozen Desserts

Lec: 1.0 **Lab:** 6.0 **Credit:** 3.0

Course Offered

Summer

This course develops advanced skills in making ice cream, sorbets, gelato and granita, and the assembly of frozen desserts. Students produce ice cream on a retail level using different types of ice cream machines and flavorings. Students also assemble tortes, bombes and holiday classics that incorporate frozen desserts.

Prerequisite

BKP 101

and

BKP 102

Grade Type: Letter Grade

Division:

BKP 210 - Advanced Cakes

Lec: 2.0 Lab: 3.0 Credit: 3.0

Course Offered

Fall
Spring

This course prepares students for advanced specialty cake production.

Prerequisite

BKP 109

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

BKP 222 - Chocolate and Sugar

Lec: 2.0 Lab: 3.0 Credit: 3.0

Course Offered

Fall
Spring

This course is a study of chocolate artistry and sugar work to include tempering various types of chocolate for modeling and display work, as well as molding, pulling and blowing sugar.

Prerequisite

BKP 181

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

BKP 223 - Wedding Cakes and Decorating Techniques

Lec: 2.0 Lab: 3.0 Credit: 3.0

Course Offered

Fall
Spring

This course covers the production and assembly of wedding cakes that include artisan decorating techniques and display. Students will learn to use various types of cake materials to include pulled sugar and chocolate work.

Prerequisite

BKP 210

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

BKP 224 - Jams, Jellies, Chutneys and Tarts

Lec: 2.0 **Lab:** 3.0 **Credit:** 3.0

Course Offered

Fall

This course will focus on the manufacturing, packaging and marketing of various types of jams, jellies and chutneys.

Prerequisite

BKP 101

or

BKP 102

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

BKP 227 - Specialty Cakes

Lec: 2.0 **Lab:** 3.0 **Credit:** 3.0

Course Offered

Spring

This course will focus on the formation of creative cakes using carving, decorating and various pastry techniques meant to showcase creative forms of expression. Students will prepare sculpted or designed cakes to include centerpieces, accent pieces and figurines out of multiple mediums of pastry

Prerequisite

BKP 210

Grade Type: Letter Grade

Division: Culinary Institute of Charleston

BKP 236 - Baking and Pastry Capstone

Lec: 2.0 **Lab:** 3.0 **Credit:** 3.0

Course Offered

Fall

Spring

This course includes capstone competencies for baking and pastry students. Students work in a retail bakery producing an assortment of baked goods while managing and selling their products to the public.

Prerequisite

BKP 183

Grade Type: Letter Grade

Division: Culinary Institute of Charleston
