# **2021-2022 TTC Catalog**

## **BKP 183 Plated Desserts**

Lec: 2.0 Lab: 3.0 Credit: 3.0

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** 

#### **Course Offered**

Fall

**Spring** 

## **Grade Type**

Letter Grade

#### **Division**

Culinary Institute of Charleston