

2021-2022 TTC Catalog

BKP 185 Ice Cream and Frozen Desserts

Lec: 2.0 Lab: 3.0 Credit: 3.0

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

Course Offered

Summer

Grade Type

Letter Grade

Division