

# 2021-2022 TTC Catalog - Baking (BKP)

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## **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

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## **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

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## **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

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**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

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**BKP 113 - Laminated Doughs and Pastries**

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

**Course Offered**

Fall

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

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## **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

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## **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

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## **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

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## **BKP 185 - Ice Cream and Frozen Desserts**

**Lec:** 2.0 **Lab:** 3.0 **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, bombs and holiday classics that incorporate frozen desserts.

### **Prerequisite**

BKP 101

and

BKP 102

**Grade Type:** Letter Grade

**Division:**

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## **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

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## **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

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## **BKP 223 - Wedding Cakes and Decorating Techniques**

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

### **Course Offered**

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

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## **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

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## **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

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## **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

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