

2024-2025 TTC Catalog

BKP 184 Savory Baking

Lec: 2.0 Lab: 3.0 Credit: 3.0

This course is designed to develop the knowledge, skills, and techniques required in the production of savory pastries with global flavors and origins. Products produced will include American and international doughs, pastries, and savory fillings.

Prerequisite or Corequisite

BKP 101

and

BKP 102

Course Offered

Fall

Spring

Summer

Grade Type

Letter Grade

Division

Culinary Institute of Charleston