

# 2025-2026 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