2018-2019 TTC Catalog

BKP 113 Laminated Doughs and Pastries

Lec: 2.0 Lab: 3.0 Credit: 3.0

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 **Course Offered** Spring **Grade Type** Letter Grade **Division** Culinary Institute of Charleston