

# 2018-2019 TTC Catalog

## BKP 185 Ice Cream and Frozen Desserts

Lec: 1.0 Lab: 6.0 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**