

**J. Sargeant Reynolds Community College
Course Content Summary**

Course Prefix and Number: BAK 280 **Credits:** 3

Course Title: Principles of Advanced Baking and Pastry

Course Description:

Reviews foundation principles of classical and modern baking/pastry methods. Prerequisite: BAK 128 or program head approval. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week. 3 credits

General Course Purpose:

The goal of this course is to reinforce knowledge and skills, and enhance the ability to produce and present a full spectrum of baked items, pastries, confections and showpieces.

Baking formulae
Mixing methods
Regular and sour doughs
Production methods for bread loaves and rolls
Plated desserts
Garnishments
Savory and sweet pies
Ice creams
Sorbets
Dessert Sauces
Mousse
Introduction to chocolate techniques
Chocolate tempering
Garnishment

Effective Date/Updated: August 1, 2024