

Course Objectives/Course Outline
Spokane Community College

Course Title: Theory of Restaurant Baking
Prefix and Course Number: CUL 243

Course Learning Outcomes:

By the end of this course, a student should be able to:

- Understand basic principles of restaurant baking

Course Outline:

- I. Restaurant Baking
 - A. Basic principles
 1. Ingredients
 2. Yeast
 3. Dough formulas and techniques
 4. Mixing and baking
 5. Bread
 6. Pies
 7. Pastries