

**Course Objectives/Course Outline**  
**Spokane Community College**

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**Course Title:** Restaurant Baking Applications  
**Prefix and Course Number:** CUL 244

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**Course Learning Outcomes:**

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

- Understand basic principles of preparing baked goods, desserts and pastries.

**Course Outline:**

- I. Restaurant Baking
  - A. Basic principles
    1. Desserts
    2. Pastries
    3. Baking skills and techniques
    4. Artistic Abilities
    5. Production techniques