
TARTS, TORTES AND GATEAUX

CBP 124**Tarts, Tortes and Gateaux****2.0 UNITS**

Students will utilize cake mixing methods to create traditional and nontraditional desserts. The use of timeless fillings and icings such as ganache and Bavarian cream will culminate with the student creating classical desserts such as Linzer Torte, Sacher Torte and Gateau St. Honore. The ever popular cupcake will also be produced showing its versatility in today's market. Prerequisite: CAI 129 and CBP 122; Co-requisite: CBP 120