

Hospitality Mgt Pastry Baking (HMPB)

Courses

HMPB 155 Pastry Shop Production I* (4 Hours)

Prerequisites : HMGT 120 and HMGT 123.

Corequisites: HMPB 160 and HMPB 233 and HMPB 252.

This course will provide hands-on instruction of techniques used to make basic pastry shop staples used in the production of items intended for retail sales in a professional pastry shop.

HMPB 160 Pastry Shop Principles I* (4 Hours)

Prerequisites : HMGT 120 and HMGT 123.

Corequisites: HMPB 155 and HMPB 233 and HMPB 252.

This course will examine the fundamental baking concepts including sanitation, ingredient identification and usage, weights and measures, inventory and product ordering needed as it pertains to a professional pastry shop. Students will be operating a working bake shop.

HMPB 233 Patisserie* (4 Hours)

Prerequisites : HMGT 120 and HMGT 123.

Corequisites: HMPB 155 and HMPB 160 and HMPB 252.

This course will provide hands-on instruction of techniques to make finished pastry items such as tortes, tarts, pastries, cookies, candies and breads as well as how to present items in a professional manner.

HMPB 252 Pastry Shop Business Basics I* (3 Hours)

Prerequisites : HMGT 120 and HMGT 123.

Corequisites: HMPB 155 and HMPB 160 and HMPB 233.

This course will provide basic hands-on techniques used to market finished pastry items, customer service, setting up, restocking and maintaining a display case, as well as taking pastry orders.

HMPB 255 Pastry Shop Production II* (4 Hours)

Prerequisites : HMPB 155 and HMPB 160 and HMPB 233 and HMPB 252.

Corequisites: HMPB 260 and HMPB 257 and HMPB 252.

This course will provide hand-on instruction of advanced techniques used to make advanced staples used in the production of advanced pastries, cakes, tarts, and tortes intended for retail sales in a professional pastry shop.

HMPB 257 Sugar Basics* (4 Hours)

Prerequisites : HMPB 155 and HMPB 160 and HMPB 233 and HMPB 252.

Corequisites: HMPB 255 and HMPB 260 and HMPB 262.

This course will provide hands-on instruction of pulled and brown sugar techniques used for garnishing advanced pastry items. The student will learn how to cook, pull, blow and store sugar pieces used in a professional pastry shop.

HMPB 260 Pastry Shop Principles II* (4 Hours)

Prerequisites : HMPB 155 and HMPB 160 and HMPB 233 and HMPB 252.

Corequisites: HMPB 255 and HMPB 257 and HMPB 262.

This course will examine the advanced baking concepts including high dollar ingredient identification and usage, storage, advanced inventory control, costing and product sources and product availability as it pertains to a professional pastry shop.

HMPB 262 Pastry Shop Business Basics II* (3 Hours)

Prerequisites : HMPB 155 and HMPB 160 and HMPB 233 and HMPB 252.

Corequisites: HMPB 255 and HMPB 257 and HMPB 262.

This course will provide advanced hands-on techniques used to market finished pastry items, execute excellent customer service, establishing operational guidelines, inventory and restocking, product ordering, product research, maintaining a display case, as well as taking pastry orders.