

Montgomery County Community College
BPA 263
Bakery Production
3-1-4

COURSE DESCRIPTION:

This course provides an introduction to large volume production and plated desserts. Students will learn proper and efficient production of various baked goods based on large batch production. Students will also be introduced to plated desserts and various plating techniques. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies. This course is subject to a course fee. Refer to <http://mc3.edu/adm-fin-aid/paying/tuition/course-fees> for current rates.

REQUISITES:

Previous Course

VPAA or designee Compliance Verification:

Date: 4/1/2024

