

6 - 124

CAMBRIAN COLLEGE
of Applied Arts and Technology
Sault Ste. Marie

COURSE OUTLINE

BAKING & DESSERT MAKING

FDS 107-2

BAKING & DESSERT MAKING

<u>Topic No.</u>	<u>Periods</u>	<u>Topic Information</u>
1	2	<u>Pies & Tarts</u>
	2	a) Pie pastries
	1	b) Fruit pies
	2	c) Cream pies
	1	d) Custard pies
	1	e) Tarts
2	2	<u>Quick Breads</u>
	2	a) Muffins b) Biscuits
3	2	<u>Pastes & Doughs</u>
	2	a) Chou paste
	2	b) Sweet tart paste c) Puff paste
4	4	<u>Hot and Cold Desserts</u>
	2	a) Fruit desserts
	2	b) Cereal desserts
	4	c) Gelatin desserts
	2	d) Puddings
	2	e) Custards
	4	f) Bavarians & Fromages
	3	g) Steamed desserts
	1	h) Dessert sauces
		1
5	3	<u>Cakes and Gateaux</u>
	3	a) White cakes
	2	b) Yellow and chocolate cakes
	2	c) Pound and fruit cakes
	1	d) Sponge cakes
	2	e) Pastry creams
	1	f) Butter creams g) Icings and frostings