

# **CUL 219 - PLATED DESSERTS**

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## **Course Description**

This course of plated desserts will build upon the design, components, composition, elements of plate presentation, shapes and textures. Students will design and create signature desserts for presentation while practicing environmental stewardship and zero or reduced waste initiatives. This course will also introduce students to the different types of ice creams as well as sorbets. Fundamental techniques for creating desserts without the use of eggs and dairy are explored. Group 2 course.

## **Credit Hours**

3

## **Contact Hours**

## **Required Prerequisites**

CUL 118

## **General Education Outcomes supported by this course**

Quantitative Reasoning