

# CUL 225 - EUROPEAN CAKES AND TORTES

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## Course Description

This course is designed for students who wish to expand their creative talents by exploring the many different styles of European-style cakes. Students will expand their knowledge of flavors and textures, and be introduced to various creations based on popular countries like France, Switzerland, Germany, Austria, and Italy while practicing environmental stewardship and zero or reduced waste initiatives. Fundamental techniques for creating specific products without the use of eggs and dairy are explored. Group 2 course.

## Credit Hours

2

## Contact Hours

## Required Prerequisites

CUL 118

## General Education Outcomes supported by this course

Quantitative Reasoning