

CUL 226 - PLANT FORWARD DESSERTS

Course Description

This course provides students comprehensive exposure to the growing market and demand for plant-forward and vegan desserts. Topics covered are the science, theory, and utilization of plant-based non-dairy substitutions, alternative thickeners and stabilizers, and non-wheat-based flours. Students will gain practical hands-on experience in the bakery lab practicing while practicing environmental stewardship and zero or reduced waste initiatives. Group 2 course.

Credit Hours

2

Contact Hours

4

Lab Hours

4

General Education Outcomes supported by this course

Quantitative Reasoning