

# BAK 225 : ENTREMETS

---

## Transcript title

Entremets

## Credits

4

## Grading mode

Standard letter grades

## Total contact hours

80

## Other hours

80

## Prerequisites

BAK 140 or CUL 140.

## Recommended preparation

BAK 180.

## Course Description

Learn principles and techniques of creating entremets. Lecture and lab topics include: the history of entremets, European design, technique, and assembly. Utilize a variety of techniques to create layers of flavor and texture while incorporating multiple finishing and decorating styles. Apply traditional and modern applications of glazing, and sugar and chocolate decor.

## Course learning outcomes

1. Create a variety of entremets, utilizing broad range of techniques.
2. Evaluate the quality and presentations of cakes/entremets.
3. Identify the basic elements of entremets.
4. Demonstrate the ability to utilize a variety of garnishing and finishing techniques.

## Content outline

Entremet basics Verrines Petit Gateau L'Exotique Coffee and doughnuts  
Victoria Entremet Frozen Entremet Fruit Entremet

## Required materials

Requires textbook and baking and pastry tool kit available at the COCC Bookstore.