

BAK 250 : PETIT FOURS, CANDIES AND CLASSICAL MIGNARDISE

Transcript title

Petit Fours Candies Mignardise

Credits

4

Grade mode

Standard letter grades

Contact hours total

80

Other hours

80

Prerequisites

CUL 110 or BAK 110.

Description

Make individual mini French pastries and petit fours such as éclairs, fruit tartelettes, macarons, and madeleines. Practice French pastry elements such as pastry cream, buttercream, glazes, cream-based, fruit-based, and chocolate-based fillings, and doughs. Create petit fours displays; make sugar confectioneries such as pâte de fruit, guimauve, praline, caramels, nougats, lollipops, and gummies. Learn how to package and display candies.

Learning outcomes

1. Will make individual mini French pastries such as éclairs, fruit and lemon tartlettes, macaroons and Madeleines
2. Create elements for filling using chocolate, fruit, pastry cream, and glazes
3. Plan and construct a display of Petit Fours and Mignardise
4. Explain the science of sugar and what happens at various stages of the cooking and cooling process
5. Describe and produce sugar confections such as fruit paste, guimauve, praline, caramels, nougats and lollipops
6. Demonstrate the correct packing and displaying of candies