

**J. Sargeant Reynolds Community College
Course Content Summary**

Course Prefix and Number: BAK 283 **Credits:** 3

Course Title: Custards and Crèmes

Course Description:

Consists of an integrated study of classical and contemporary custards and crèmes as menu items and recipe ingredients. Lecture 2 hours per week. Laboratory 3 hours per week. Total 5 hours per week. 3 credits

General Course Purpose:

Provides students with the knowledge and skills to explain and produce menu items utilizing crèmes and custards.

Course Prerequisites/Corequisites:

Prerequisites: BAK 128

Course Objectives:

Upon completing the course, the student will be able to:

- Explain, discuss, and use correct pastry terminology.
- Explain how custards work.
- Identify and differentiate between different types of production methods for custards and crèmes.
- Explain the reaction of sugars, fats, and proteins in custards.
- Explain and discuss the differences in production of the various styles of custards.
- Explain and be able utilize basic ratios for custard production.
- Create simple flavored custards from start to finish.
- Explain the need for a baine marie in the production of custards.
- Explain the difference between savory and sweet custards, and produce examples of each.

Major Topics to be Included:

- French custards
- American custards
- Ice creams and variations of frozen custards.
- Italian custards
- German custards
- Quiches

Effective Date/Updated: August 1, 2024