Course information
This is a non-credit course in baking for those who want to learn how to step into a new, creative world. Students will learn the complete cycle of baking from picking the proper ingredients to how to use machinery and the proper methods for finishing products.

The only prerequisite is a pair of working hands!

Sample Syllabus
This is a 4-week course that is for your personal enrichment. The aim is to teach techniques and formulation to acquire basic skills in bread making and desserts. Ideally, once you learned, students would be able to try different recipes with creative results.

Course Sessions

<table>
<thead>
<tr>
<th>Week 1</th>
<th>Set up principles of basic baking techniques for making pizza dough and Italian bread</th>
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<tbody>
<tr>
<td>Week 2</td>
<td>Make focaccia bread and bagels</td>
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<td>Week 3</td>
<td>Make quick breads and cookies</td>
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<tr>
<td>Week 4</td>
<td>Make pie dough, for desserts or meals, and easy cupcakes</td>
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About the instructor
Phil Weinberger has been in the baking business for over 30 years. He has appeared on Food Network with Al Roker to display his signature dessert Chocolate Babka. His abilities in baking extend from bread and rolls to Danish, puff pastry, cookies, and decorated cakes.

CRN# 2574 FOOD I5004
Dates: Wednesday, March 15 - April 15
Times: 6:00 PM - 9:00 PM - S116
Cost: $140
Instructor: Phil Weinberger