HOLIDAY BAKING-NIGHT COURSE





12.0505

		12.0500
Holiday baking can be fun or overwhelming. This fast-paced course will help you learn how to	bake great food for the holidays. Learn how to make pies, tarts, pastry	cream, soft potato rolls, eclairs and more!
OUTCOMES	Delivery Method	DE/DE - Traditional ILT
Enrollment Availability	Enrollment Availability	Adults (12/20)
Financial Aid Available	Financial Aid Available	No
Financial Aid Available	VA Qualified	No
ARTICULATION AGREEMENT		
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PREREQUISITES

3	NOTES	INSTRUCTOR	DAYS	END TIME	START TIME	END DATE	START DATE	ROOM	LOCATION	SECTION
		Nancy Weller	T,TH	9:00 PM	6:00 PM	11/17/2016	11/1/2016	Kitchen	TGP	Fall 2016
								NOTES	COST	TUITION /FEES
									\$0.00	Registration Fee
									\$0.00	Technology Use Fee
									\$164.00	Program Fees
									\$36.00	Tuition
								#REF!	\$200.00	Total Tuition and Fees
								NOTES	COST	REQUIRED PROGRAM MATERIALS
									\$0.00	
									\$0.00	Total
								NOTES	COST	OPTIONAL PROGRAM MATERIALS
							·		\$0.00	
									\$0.00	Total
								NOTES	\$0.00 COST \$0.00	OPTIONAL PROGRAM MATERIALS

PROGRAM COMPONENTS	LAB	LECTURE	HYBRID	TOTAL	NOTES
Pie Crust and Fillings	3	0		3	
Eclair paste and fillings	3	0		3	
Rolls for the Holidays	3	0		3	
Fresh Fruit Tarts	3	0		3	
Cheesecake	3	0		3	
Turkey Magic	3	0		3	

	Total	18	0	0	18 Average 0.3 months or 6 days excluding wknds and holidays
		* *	* * * * Additio	nal Information	*****
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