

Course: CULA 159 Cake Decorating
Department: Culinary Arts
Course Description: Cake Decorating

The student is instructed in the fundamentals of cake decorating. Techniques that will be covered include; icing and cake preparations, masking cakes, border and inscription styles, and basic floral designs. Introduction to other decorating mediums are explored. Basic cake decorating tools are required for this class. The student should be prepared to practice at home to further develop their piping skills. Two lecture and two laboratory hours per week. Co/Prerequisite: CULA 143 Foundations of Baking or departmental approval.

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
<p>1. Be competent in basic cake decorating, and working with different cake media such as various types of icings; writing on cakes using chocolate, gels, icings; level cutting of cake layers, assorted fillings and their proper amounts for a successful final product. (WC, QL, OC, IL, CCT)</p>	<p>Each week, the following activities will be applied in to each of the classes:</p> <p>Reading assignment will be due for specific baked items being produced that week.</p> <p>The students will participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week. They will also take critical notes to prepare them for the bakeshop</p> <p>Student will prepare assigned recipes for daily production</p> <p>Student will critic all daily production through visual analysis and through taste</p>	<p>Students may be tested throughout the semester on specific areas of the bake shop production studied.</p> <p>Instructor will evaluate daily food production that is presented by the individual that has prepared it.</p> <p>Student will be critiqued in the following areas: Eye appeal Flavor Level of decorating professionalism Presentation of food product Timeliness of presentation</p>
<p>2. Have a clear understanding of serving sizes of cakes and formula production.</p> <p>Cake method of preparation and production:</p> <p>Mixing Methods for high fat/shortened cakes: Two Stage Creaming method Flour Batter</p> <p>Mixing Methods for low fat/egg foam</p>	<p>Each week, the following activities will be applied in to each of the classes:</p> <p>Reading assignment will be due for specific baked items being produced that week.</p> <p>The students will participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week. They will also take critical notes to prepare them for the bakeshop</p> <p>Student will prepare assigned recipes for daily production</p>	<p>Instructor will evaluate daily food production that is presented by the individual that has prepared it.</p> <p>Student will be critiqued in the following areas: Eye appeal Flavor Presentation of food product Timeliness of presentation</p> <p>Quiz on Mixing Methods and cooking procedure may be given along with</p>

<p>cakes: Chiffon Angel food Sponge/Genoise (WC, QL, OC, IL, CCT)</p>	<p>Student will critic all daily production through visual analysis and through taste</p>	<p>measurement questions.</p>
<p>3. Understand the various characteristics of icings and buttercreams and their method of preparation and production:</p> <p>American European Swiss Italian French German Flat icing Royal icing (WC, QL, OC, IL, CCT)</p>	<p>Each week, the following activities will be applied in to each of the classes:</p> <p>Reading assignment will be due for specific baked items being produced that week.</p> <p>The students will participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week. They will also take critical notes to prepare them for the bakeshop</p> <p>Student will prepare assigned recipes for daily production</p> <p>Student will critic all daily production through visual analysis and through taste</p>	<p>Instructor will evaluate daily food production that is presented by the individual that has prepared it.</p> <p>Student will be critiqued in the following areas: Eye appeal Flavor Presentation of food product Timeliness of presentation</p> <p>Quiz may be given on production of icings and buttercreams along with measurement questions.</p>
<p>4. Competently complete the masking and icing cakes (WC, OC, IL, CCT)</p>	<p>Each week, the following activities will be applied in to each of the classes:</p> <p>Reading assignment will be due for specific baked items being produced that week.</p> <p>The students will participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week. They will also take critical notes to prepare them for the bakeshop</p> <p>Student will prepare assigned recipes for daily production</p> <p>Student will critic all daily production through visual analysis and through taste</p>	<p>Students will prepare and display a finished cake, on which they will be graded on:</p> <p>Eye appeal Following regulated guidelines Presentation of finished piece Level of decorating professionalism Cleanliness of finished item Food cost</p> <p>Hands on practical exam of cutting, layering, flavor profiling, masking and final frosting a cake along with measurement questions is given.</p>
<p>5. Complete basic piped borders, flowers, sprays and writing (WC, OC, IL, CCT)</p>	<p>Each week, the following activities will be applied in to each of the classes.</p> <p>Reading assignment will be due for specific baked items being produced that week.</p>	<p>Instructor will evaluate daily food production that is presented by the individual that has prepared it. Student will be critiqued in the following areas:</p>

	<p>The students will participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week. They will also take critical notes to prepare them for the bakeshop</p> <p>Student will prepare assigned recipes for daily production</p> <p>Student will critic all daily production through visual analysis and through taste</p>	<p>Eye appeal Flavor Presentation of food product Timeliness of presentation</p> <p>Students will be graded on their capabilities of piping using a variety of mediums.</p>
<p>6. Repair of cakes/icings/decorations (WC, OC, IL, CCT)</p>	<p>Each week, the following activities will be applied in to each of the classes:</p> <p>Reading assignment will be due for specific baked items being produced that week.</p> <p>The students will participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week. They will also take critical notes to prepare them for the bakeshop</p> <p>Student will prepare assigned recipes for daily production</p> <p>Student will critic all daily production through visual analysis and through taste</p>	<p>Instructor will evaluate daily food production that is presented by the individual that has prepared it.</p> <p>Student will be critiqued in the following areas: Eye appeal Flavor Presentation of food product Timeliness of presentation</p> <p>Students may be given a final exam at the end of the semester.</p>

This course includes the following core competencies: [Written Communication – WC](#); [Quantitative Literacy - QL](#); [Oral Communication – OC](#); [Information Literacy – IL](#); [Critical and Creative Thinking – CCT](#);