

CUL 210.5 Course Outline as of Spring 2002**CATALOG INFORMATION**

Dept and Nbr: CUL 210.5 Title: WEDDING CAKES

Full Title: Wedding Cakes

Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	1.50	4	Lecture Scheduled	6.00
Minimum	0.50	Lab Scheduled	2.00	2	Lab Scheduled	8.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	14.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 12.00

Total Student Learning Hours: 26.00

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 39 - Total 2 Times

Also Listed As:

Formerly: CULT 210.5

Catalog Description:

Demonstration and student construction of contemporary type cakes, buttercreams and glazes, garnishes of fresh flowers, plain borders and drapes. Includes logistics of transport and pricing.

Prerequisites/Corequisites:**Recommended Preparation:**

CULT 54 or consent of instructor.

Limits on Enrollment:**Schedule of Classes Information:**

Description: Demonstration and student construction of contemporary type cakes, buttercreams and glazes, garnishes of fresh flowers, plain borders & drapes. Includes logistics of transport and pricing. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended: CULT 54 or consent of instructor.

Limits on Enrollment:

Transfer Credit:

Repeatability: Total 2 Times

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

Student will

1. Bake several cake varieties appropriate to wedding cakes.
2. Fill and frost several cakes.
3. Develop skill in frosting and decorating cakes.
4. Use several different methods of tiering wedding cakes.
5. Create a final wedding cake project from start to finish.
6. Develop skill in and practice use of the pastry bag.

Topics and Scope:

1. Butter cakes vs. egg foam (sponge & angel food) cakes.
2. Buttercream frosting, royal icing, glazes, including chocolate ganache, and rolled coverings such as marzipan and fondant.
3. At least 4 different types of fillings, including pastry cream, fresh fruit, lemon curd, chocolate mousse.
4. Various modern quality decorating techniques, including methods of using chocolate, fresh fruit, fresh flowers, & simple pastry bag usage.
5. Set up and engineering: exploration of the types of wedding cake assembling products on the market, including plastic pillars, champagne glasses, and direct stacking of the tiers.
6. Simple garnishing and table decorations.
7. Meeting with clients, forms and legalities.
8. Transporting and methods of keeping the wedding cake cool and safe during transport and set up.
9. Pricing - discussion of food and labor costs & other expenses.
10. Exhibition/reception - how to set up and cut wedding cakes.
11. Equipment needs to produce wedding cakes.

Assignment:

1. Bake cakes and make fillings & frostings for demonstration.
2. Practice frosting cakes using styrofoam dummies and provided real cakes
3. Practice decorating cake, using pastry bags and other techniques.
4. Conceptualize and create own wedding cake from start to finish to be judged and displayed at campus open house. Project will include baking, filling, frosting, decorating and displaying the cake.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.

Writing
0 - 0%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Homework problems, Costing sheet and pricing assignment

Problem solving
10 - 20%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Class performances, Wedding Cake project

Skill Demonstrations
50 - 70%

Exams: All forms of formal testing, other than skill performance exams.

None

Exams
0 - 0%

Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance/Participation

Other Category
20 - 40%

Representative Textbooks and Materials:

Recipes and handouts provided by instructor.