

CATALOG INFORMATION

Dept and Nbr: CUL 254.9 Title: CAKES & CAKE DECORATING
Full Title: Cakes & Cake Decorating
Last Reviewed: 9/12/2011

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	0.50	17.5	Lecture Scheduled	8.75
Minimum	1.00	Lab Scheduled	1.50	2	Lab Scheduled	26.25
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 17.50

Total Student Learning Hours: 52.50

Title 5 Category: AA Degree Applicable
Grading: Grade Only
Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP
Also Listed As:
Formerly: CULT 254.9

Catalog Description:
Building on introductory baking skills, students prepare and decorate a variety of cakes with emphasis on skill development and refinement of technique.

Prerequisites/Corequisites:
Course Completion or Current Enrollment in CUL 254.2 (or CULT 254.2) OR Course Completion or Current Enrollment in CUL 54 (or CULT 54)

Recommended Preparation:
Eligibility for ENGL 100A or ENGL 100.

Limits on Enrollment:

Schedule of Classes Information:
Description: Building on introductory baking skills, students prepare and decorate a variety of cakes with emphasis on skill development and refinement of technique. (Grade Only)
Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 254.2 (or CULT 254.2) OR Course Completion or Current Enrollment in CUL 54 (or CULT 54)
Recommended: Eligibility for ENGL 100A or ENGL 100.
Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

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:

The student will:

1. Identify sanitation and safety issues relating to cakes and cake decorating.
2. Explain function of ingredients and effects on final product.
3. Describe and demonstrate correct mixing methods for appropriate types of cakes.
4. Identify proper consistency of batters.
5. Prepare a variety of cakes.
6. Explain and demonstrate proper panning, baking, cooling, and storage techniques.
7. Describe and prepare a variety of types of frostings: buttercream; foam; fudge; fondant; glaze; royal icing; ganache.
8. Frost and fill cakes.
9. Prepare parchment cornets for inscribing cakes.
10. Identify and use a variety of decorating tips.
11. Write inscriptions on cakes.
12. Explain and/or demonstrate decorating techniques for cakes, and use a variety of special tools for this purpose.
13. Assemble cakes using basic finishing techniques.
14. Portion sheet and two-layer cakes.
14. Evaluate and analyze finished products.
15. Cost out products baked in class.

Topics and Scope:

1. Ingredients
 2. Sanitation and safety
 3. Cakes
- Mixing methods

- Creamed fat
- Butter cakes
- High-ratio cakes
- Whipped egg
- Genoise
- Spongecakes
- Angel food cakes
- Chiffon cakes
- Panning, baking, and cooling
- 4. Frostings
- Buttercreams
- Foam frostings
- Fudge frostings
- Fondant
- Glaze
- Royal icing
- ganache
- 5. Fillings
- 6. Decorating and inscribing
- 7. Use of pastry bag
- 8. Use of tips
- 8. Storing and transporting cakes
- 9. Calculating cost and pricing

Assignment:

1. Daily baking assignments
2. Decorating assignments
3. Costing sheets and evaluation forms for baked products
4. Field trip to production bakery; field notes

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.

Lab reports, Quizzes, Exams, Recipe conversions.

Problem solving
5 - 20%

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

Class performances, Performance exams

Skill Demonstrations
40 - 70%

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

Multiple choice, True/false, Matching items, Completion, Short answer.

Exams
15 - 35%

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

Attendance/Participation/Professionalism

Other Category
5 - 10%

Representative Textbooks and Materials:

Instructor prepared recipes and handouts.