

**CUL 254.9 Course Outline as of Fall 2004****CATALOG INFORMATION**

Dept and Nbr: CUL 254.9 Title: CAKES &amp; CAKE DECORATING

Full Title: Cakes &amp; 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:**

A specialty baking course in which students prepare and decorate a variety of cakes. This course is designed for students in the Baking and Pastry Certificate program and for culinary arts professionals who wish to improve or expand their skills.

**Prerequisites/Corequisites:**

Course Completion or Current Enrollment in CUL 254 OR Course Completion of CUL 254.1 ( or CULT 254.1) and Course Completion of CUL 254.2 ( or CULT 254.2)

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

Description: A specialty baking course in which students prepare and decorate a variety of cakes. Designed for students in the Baking and Pastry Certificate program and for culinary arts professionals. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 254 OR Course Completion of CUL 254.1 ( or CULT 254.1) and Course Completion of CUL 254.2 ( or CULT

254.2)

Recommended:

Limits on Enrollment:

Transfer Credit:

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

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>CSU Transfer:</b>		Effective:	Inactive:
<b>UC Transfer:</b>		Effective:	Inactive:

**CID:**

**Certificate/Major Applicable:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Upon successful completion of this course the student will be able to:

1. Employ safe and hygienic food handling procedures relating to cakes and cake decorating.
2. Describe the function of ingredients and their effects on the final product.
3. Employ correct mixing methods for foam, butter, angel food, chiffon, and meringue cakes and identify proper consistency of each batter.
4. Prepare a variety of cakes and icings from recipes.
5. Employ proper panning, baking, cooling, and storage techniques.
6. Assemble sheet cakes, rolled cakes, single layer and two layer cakes.
7. Frost, fill, pipe, and write inscriptions on cakes.
8. Prepare parchment cornets for inscribing cakes.
9. Identify and use a variety of decorating tips.
10. Properly store and transport cakes.
11. Portion sheet cakes and two layer cakes.
12. Analyze and evaluate finished products.
13. Cost out products for sale.

### **Topics and Scope:**

- I. Safe and hygienic food handling
- II. Ingredients
  - A. Function
  - B. Effects on final product
- III. Cakes
  - A. Mixing methods

1. Creamed
2. Foam
  - a. Genoise
  - b. Biscuit
  - c. Angel food and chiffon cakes
  - d. Meringues
- B. Preparation
  1. Panning
  2. Baking
  3. Cooling
- IV. Frostings, Fillings and Coverings
  - A. Types
    1. Buttercreams
    2. Foam frostings
    3. Icings
    4. Poured fondant
    5. Ganache
    6. Jams
    7. Marzipan and rolled fondant
    8. Glaze
    9. Royal icing
  - B. Fillings
- V. Decorating and inscribing
  - A. Using a pastry bag
  - B. Creating a cornet
  - C. Using tips
  - D. Inscribing and borders
- VI. Assembling Cakes
  - A. Imbibing and filling
  - B. Crumb coatings and frosting
- VII. Storing and transporting cakes
- VIII. Portioning
  - A. Sheet cakes
  - B. Single and two-layer cakes
  - C. Rolled cakes
- IX. Cost
  - A. Calculating cost
  - B. Pricing
- X. Product evaluation

**Assignment:**

Assignments may include:

1. Daily baking assignments.
2. Decorating assignments.
3. Costing sheets for baked products.
4. Skills assessments (6) rated on assessment sheets.
5. Comprehensive final exam (objective).
6. Final skill demonstration exam--cake product(s).

## 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.

Costing sheets.

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 materials.