CUL 210.4 Course Outline as of Spring 2012

CATALOG INFORMATION

Dept and Nbr: CUL 210.4 Title: CAKE DECORATING
Full Title: Cake Decorating
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 210.4

Catalog Description:
Professional chef demonstrates technique and supervises student preparation of specialty cakes. A variety of cake decorating tools will be used such as French buttercream, molding, buttercream, royal icing, poured fondant, rolled fondant, marzipan, pastillage, and chocolate. Emphasis will be on perfecting basic cake assembly, frosting, and piping as well as flowers, chocolate borders, and writing.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: Professional chef demonstrates technique and supervises student preparation of specialty cakes. A variety of cake decorating tools will be used such as French buttercream, molding, buttercream, royal icing, poured fondant, rolled fondant,marzipan, pastillage, and chocolate. Emphasis will be on perfecting cake assembly and decorating. (Grade or P/NP)

Prerequisites/Corequisites:
Recommended:
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:

CSU Transfer:	Effective:	Inactive:
UC Transfer:	Effective:	Inactive:

CID:

Certificate/Major Applicable:
Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:
The student will:
1. Properly bake and assemble a classic foam cake or creamed butter cake.
2. Select and produce a variety of cake fillings such as ganache, mousse, chantilly, jam, buttercream, lemon curd, and pastry cream.
3. Properly make and use a variety of frostings such as buttercreams, ganache, glaze, praline and poured fondant.
4. Successfully crumb coat and cover a cake with marzipan, rolled fondant, chocolate plastic, or glaze.
5. Properly use a pastry bag with a variety of tips for piping borders.
6. Properly make and use a parchment cone for using royal icing, chocolate writing, and borders.
7. Make flowers and decorations out of a variety of products, including buttercream, royal icing, marzipan and rolled fondant, chocolate, chocolate plastic, candy.
8. Practice several ways to present appetizing whole cakes as well as single-plate presentations.
9. Describe freezing and proper storage methods for cakes, creams and decorations.

Topics and Scope:

1. Basic cake baking of foam and creamed butter cakes, including Genoise, Biscuit, Chiffon, Whipped Cream Cake, and Sour Cream Chocolate Cake. Fillings such as Chantilly, Ganache Mousse, Lemon Curd, Pastry Cream and Jam. Frosting cakes with Buttercream, Ganache, or Chantilly. Using a cake comb, nuts or Praline. Piping

borders. Writing with Chocolate.
2. Basic cake assembly. Crumb coating. Covering cakes with Chocolate Glaze, Marzipan, Rolled Fondant, and Chocolate Plastic. Using these tools for flowers, ribbons, ruffles and fans. Working with Royal Icing for borders, lace, and flowers. Making Molding Buttercream flowers.
3. Making Petits-fours Glaces. Using Chocolate Glaze and Poured Fondant. Candying flowers and making Royal Icing flowers. Introduction to Pastillage.
4. Working with chocolate as a cake decorating tool. Banding a cake with chocolate. Wood-graining chocolate. Making chocolate ruffles, fans, cigarettes, and roses. Making complex cakes from a variety of tools. Completion of pastillage.

Assignment:

1. Practical laboratory work on various cooking techniques.
2. Evaluate and critique recipes.
3. Application of measures including conversion and abbreviations.
4. Designing and garnishing cakes.

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 Work	Problem solving 10 - 25%

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

Preparation and evaluation of cooked recipes	Skill Demonstrations 60 - 80%

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 10 - 25%

Representative Textbooks and Materials:
Instructor prepared recipes and handouts.