

**CUL 261.1 Course Outline as of Fall 2017****CATALOG INFORMATION**

Dept and Nbr: CUL 261.1 Title: WEDDING CAKE BAKE/ASSEMB

Full Title: Wedding Cake Baking and Assembly

Last Reviewed: 1/24/2022

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	4	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 or P/NP

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly:

**Catalog Description:**

Experienced pastry chef presents theory, demonstrates techniques, and instructs students through hands-on class. Course covers traditional and modern baking and decorating techniques as applied to regional and global wedding cake work.

**Prerequisites/Corequisites:****Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: Experienced pastry chef presents theory, demonstrates techniques, and instructs students through hands-on class. Course covers traditional and modern baking and decorating techniques as applied to regional and global wedding cake work. (Grade or P/NP)

Prerequisites/Corequisites:

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:**

Not Certificate/Major Applicable

## **COURSE CONTENT**

### **Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

1. Prepare a variety of wedding cakes using locally available products.
2. Apply a working knowledge of sanitation and safety in a kitchen.

### **Objectives:**

Upon successful completion of this course, students will be able to:

1. Describe the function of each of the primary ingredient groups used in wedding cake baking and assembly.
2. List and explain the function and proper use of the basic tools and pieces of equipment used in wedding cake production.
3. Demonstrate proper measurement techniques.
4. Read, convert, and execute recipes to create desired yields of specified cakes, fillings and frostings.
5. Utilize a variety of baking and decorating techniques to prepare recipes.
6. Select and utilize appropriate cake pans and boards to prepare and present cakes.
7. Select ingredients based on geographical location and climate and utilize them to prepare wedding cakes.
8. Apply sensory evaluation skills to identify characteristics of high quality ingredients and finished products.
9. Employ safe, hygienic food handling procedures.

### **Topics and Scope:**

- I. Definitions and Baking Terminology
- II. Styles of Wedding Cakes
- III. Mixing Methods and Baking Techniques
- IV. Sensory Evaluation
  - A. Taste
  - B. Appearance

- C. Color
- V. Wedding Cake Equipment
  - A. Tools and utensils
  - B. Cake pans
  - C. Ovens and stoves
  - D. Refrigeration
  - E. Appliances
  - F. Cake boards and stands
- VI. Primary Ingredient Groups and Their Functions
  - A. Leavenings
  - B. Fats
  - C. Flours
  - D. Dairy
  - E. Produce
  - F. Flavorings
  - G. Sugars
  - H. Eggs
- VII. Recipes and Formulas
  - A. Comprehension
  - B. Yield conversion
  - C. Measures
- VIII. Safe and Hygienic Food Handling

Concepts presented in lecture are applied and practiced in lab.

**Assignment:**

1. Reading, approximately 3-5 pages per week.
2. Keep a recipe journal.
3. Complete worksheet(s) on aspects of wedding cakes, e.g., equipment identification, terminology, ingredients, mixing and baking methods, historical influences, etc.

**LAB**

1. Prepare assigned recipes.
2. Taste and evaluate the success of recipes prepared in class.

**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.

Worksheets

Writing  
5 - 10%

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

None

Problem solving  
0 - 0%

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

Preparing and evaluating recipes

Skill Demonstrations  
60 - 75%

**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.

Recipe journal; attendance and participation

Other Category  
20 - 30%

**Representative Textbooks and Materials:**

Instructor prepared materials.