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:

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree: CSU GE:	Area Transfer Area		Effective: Effective:	Inactive: Inactive:
IGETC:	Transfer Area		Effective:	Inactive:
CSU Transfer	: Ef	fective:	Inactive:	
UC Transfer:	Ef	fective:	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.

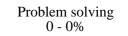
Methods of Evaluation/Basis of Grade:

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

Worksheets

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

Writing 5 - 10%



None

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

performance exams.

Preparing and evaluating recipes

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

None

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

Recipe journal; attendance and participation

Representative Textbooks and Materials:

Instructor prepared materials.

Skill Demonstrations
60 - 75%

Exams 0 - 0%

Other Category 20 - 30%