Course: CULA 159 Cake Decorating **Department:** Culinary Arts

Course Description: Cake Decorating

The student is instructed in the fundamentals of cake decorating. Techniques that will be covered include; icing and cake preparations, masking cakes, border and inscription styles, and basic floral designs. Introduction to other decorating mediums are explored. Basic cake decorating tools are required for this class. The student should be prepared to practice at home to further develop their piping skills. Two lecture and two laboratory hours per week. Co/Prerequisite: CULA 143 Foundations of Baking or departmental approval.

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
1. Be competent in basic cake decorating, and working with different cake media such as various types of icings; writing on cakes using chocolate, gels, icings; level cutting of cake layers, assorted fillings and their proper amounts for a successful final product. (WC, QL, OC, IL, CCT)	Each week, the following activities will be applied in to each of the classes: Reading assignment will be due for specific baked items being produced that week. The students will participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week. They will also take critical notes to prepare them for the bakeshop Student will prepare assigned recipes for daily production Student will critic all daily production through visual analysis and through taste	Students may be tested throughout the semester on specific areas of the bake shop production studied. Instructor will evaluate daily food production that is presented by the individual that has prepared it. Student will be critiqued in the following areas: Eye appeal Flavor Level of decorating professionalism Presentation of food product Timeliness of presentation
 Have a clear understanding of serving sizes of cakes and formula production. Cake method of preparation and production: Mixing Methods for high fat/shortened cakes: Two Stage Creaming method Flour Batter 	Each week, the following activities will be applied in to each of the classes: Reading assignment will be due for specific baked items being produced that week. The students will participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week. They will also take critical notes to prepare them for the bakeshop Student will prepare assigned recipes for daily production	Instructor will evaluate daily food production that is presented by the individual that has prepared it. Student will be critiqued in the following areas: Eye appeal Flavor Presentation of food product Timeliness of presentation Quiz on Mixing Methods and cooking
Mixing Methods for low fat/egg foam	Student will prepare assigned recipes for daily production	Quiz on Mixing Methods and cooking procedure may be given along with

	cakes:	Student will critic all daily production through visual	measurement questions.
	Chiffon	analysis and through taste	measurement questions.
	Angel food	analysis and anough tasto	
	Sponge/Genoise		
	(WC, QL, OC, IL, CCT)		
3.	Understand the various characteristics of	Each week, the following activities will be applied in to	Instructor will evaluate daily food
	icings and buttercreams and their	each of the classes:	production that is presented by the
	method of preparation and production:		individual that has prepared it.
	1 1	Reading assignment will be due for specific baked items	
	American	being produced that week.	Student will be critiqued in the following
	European	81	areas:
	Swiss	The students will participate in the lecture part of the class	Eye appeal
	Italian	by answering and asking questions that relate to the reading	Flavor
	French	and scheduled production that week. They will also take	Presentation of food product
	German	critical notes to prepare them for the bakeshop	Timeliness of presentation
	Flat icing	The same state of the same sta	Time in each of presentation
	Royal icing	Student will prepare assigned recipes for daily production	
	(WC, QL, OC, IL, CCT)	Statent win prepare assigned recipes for daily production	Quiz may be given on production of icings
	(11 0, 42, 00, 12, 001)	Student will critic all daily production through visual	and buttercreams along with measurement
		analysis and through taste	questions.
4.	Competently complete the masking and	Each week, the following activities will be applied in to	Students will prepare and display a
	icing cakes	each of the classes:	finished cake, on which they will be
	(WC, OC, IL, CCT)	each of the classes.	graded on:
	(WC, CC, IL, CC1)	Reading assignment will be due for specific baked items	graded on.
		being produced that week.	Eye appeal
		being produced that week.	Following regulated guidelines
		The students will participate in the lecture part of the class	Presentation of finished piece
		by answering and asking questions that relate to the reading	Level of decorating professionalism
		and scheduled production that week. They will also take	Cleanliness of finished item
		critical notes to prepare them for the bakeshop	Food cost
		critical notes to prepare them for the bakeshop	1000 0031
		Student will prepare assigned recipes for daily production	Hands on practical exam of cutting,
		Student will propure assigned recipes for daily production	layering, flavor profiling, masking and
		Student will critic all daily production through visual	final frosting a cake along with
		analysis and through taste	measurement questions is given.
5.	Complete basic piped borders, flowers,	Each week, the following activities will be applied in to	Instructor will evaluate daily food
<i>J</i> .	sprays and writing	each of the classes.	production that is presented by the
	(WC, OC, IL, CCT)	cach of the classes.	individual that has prepared it.
	(11 C, OC, 1L, CC1)	Reading assignment will be due for specific baked items	Student will be critiqued in the following
		being produced that week.	1
		being produced that week.	areas:

	The students will participate in the lecture part of the class by answering and asking questions that relate to the reading and scheduled production that week. They will also take critical notes to prepare them for the bakeshop	Eye appeal Flavor Presentation of food product Timeliness of presentation
	Student will prepare assigned recipes for daily production Student will critic all daily production through visual	Students will be graded on their capabilities of piping using a variety of mediums.
	analysis and through taste	
6. Repair of cakes/icings/decorations (WC, OC, IL, CCT)	Each week, the following activities will be applied in to each of the classes:	Instructor will evaluate daily food production that is presented by the individual that has prepared it.
	Reading assignment will be due for specific baked items	morridum mus propured m
	being produced that week.	Student will be critiqued in the following areas:
	The students will participate in the lecture part of the class	Eye appeal
	by answering and asking questions that relate to the reading	Flavor
	and scheduled production that week. They will also take	Presentation of food product
	critical notes to prepare them for the bakeshop	Timeliness of presentation
	Student will prepare assigned recipes for daily production	
	Student will critic all daily production through visual	Students may be given a final exam at the end of the semester.
	analysis and through taste	

This course includes the following core competencies: Written Communication – WC; Quantitative Literacy – QL; Oral Communication – OC; Information Literacy – IL; Critical and Creative Thinking – CCT;