**GROSSMONT COLLEGE**

**COURSE OUTLINE OF RECORD**

Curriculum Committee Approval: 03/16/2021

GCCCD Governing Board Approval: 05/18/2021

**CULINARY ARTS 186 – PASTRY SKILLS IN CAKE DECORATING**

1. **Course Number Course Title Semester Units**

CA 186 Pastry Skills in Cake Decorating 3

**Semester Hours**

2 hours lecture: 32-36 hours 64-72 outside of class hours 3 hours lab: 48-54 hours

144-162 total hours

2. **Prerequisites**

A “C” grade or higher or “Pass” in CA 165 and 174 or equivalent.

**Corequisite**

None

**Recommended Preparation**

None

3. **Catalog Description**

The course focuses on techniques for making and constructing specialty cakes. Students will explore and demonstrate a broad spectrum of classical and modern application of cake construction and decorating. Various cake formulas, fillings and buttercreams will be demonstrated and applied. Enrobing cakes with rolled fondant and marzipan will be practiced as well as glazing techniques. Wedding cake principles and design be explored. Students will sharpen their artistry skills in piping, decorative cake garnishing and icing.

4. **Course Objectives**

The student will:

a. Demonstrate modern and classical variations and techniques for cake decorating.

b. Examine baking and pastry techniques, ingredients, cost and conditions for cake production.

c. Compare and evaluate finished decorated cake products consistent with current industry standards.

d. Explore and demonstrate use of techniques to produce a variety of decorated cakes and piping techniques.

e. Explain and demonstrate the basics of baking, icing, and decorating cakes to include wedding cakes and celebration types of cakes.

f. Demonstrate use and care of professional baking equipment.

g. Apply job acquisition skills.

5. **Instructional Facilities**

1. Standard Classroom
2. Culinary Foods Laboratory

6. **Special Materials Required of Student**

a. White chef’s coat

b. Chef’s toque (hat)

c. Chef’s checkered pants

d. Knives and baking tools as specified by instructor

e. Safe industry standard working shoes

7. **Course Content**

1. Tools and equipment
2. Cake ingredients
3. Cake and filling formulas
4. Cake design
5. Fondant and gum paste techniques
6. Buttercream techniques
7. Piping
8. Wedding cake design
9. Custom cakes
10. Color theory

8. **Method of Instruction**

a. Lecture and demonstrations.

b. Monitoring laboratory sessions.

c. Individual instruction.

d. Group discussion.

e. Product evaluation.

f. Multimedia presentations.

9. **Methods of Evaluating Student Performance**

1. Quizzes on assigned reading from text and Chefs demonstration lectures.
2. Laboratory evaluations of cake production skills and technique based on competency rubric.
3. Final exam composed of written responses to assigned reading and Chefs demonstration lectures.
4. Competency based final group practical exam of making a wedding cake - time management/quality standards/technique/cleanliness/communication, sanitation and safety for hands on recipes based on rubric.
5. Participation with wedding cake design discussions.

10. **Outside Class Assignments**

a. Assigned reading from text.

b. Research assignment focusing on specialty custom cake design and the business practice.

c. Wedding cake theme, design and sketch exercises for final practical exam preparation.

11. **Representative Texts**

a. Representative Texts:

Van Damme, Eddy. *On Baking: A Textbook of Pastry Fundamentals*. 4th edition, Pearson   
 Education, Inc. 2020

b. Supplementary texts and workbooks:

None

**Addendum: Student Learning Outcomes**

Upon completion of this course, our students will be able to do the following:

* 1. Demonstrate use of techniques for cake, filling and icing recipes.
  2. Demonstrate use of techniques to properly construct various styles of cakes including a wedding cake.
  3. Identify the origins and applications for ingredients and equipment used for cake preparations.