Hibbing Community College
Course outline

COURSE TITLE: Edible Design and Showpieces: CAMT 2200
CREDITS: 4 (3 lec, 1 lab)
PREREQUISITES: None

CATALOG DESCRIPTION: In this course students are taught a variety of Vegetable, Sugar, Chocolate and Bread decorations and sculpting techniques to produce decorations that can embellish other desserts or artistic showpieces for display. They will learn techniques such as applying color with air brush, use of various types of molds, free form decorations that will be incorporated into dishes and showpieces. Students are introduced to various techniques to create a variety of showpieces. Students will use a given theme to design and build a vegetable, sugar, chocolate and gingerbread showpieces.

OUTLINE OF MAJOR CONTENT AREAS:
1. Theory of edible design
   A. History of showpieces
   B. Formula/Flow of design
   C. Flow and meaning of colors
   D. Presentation of design (Story Boards/Graphic design)
2. Edible Centerpieces
   A. Vegetable Carving
   B. Pumpkin sculpting
   C. Vegetable Garnishes
3. Edible Showpieces
   A. Sugar Showpieces
      1. Formulas for producing sugar for sculpting.
      2. Poured, blown, pulled, pastillage and saturated sugar techniques.
   B. Ginger Bread House Showpieces
      1. Design
      2. Theme
   C. Chocolate Decorations/Showpieces
      1. How to properly use chocolate in decorating
      2. Sculpting and molding

COURSE GOALS/OBJECTIVES/OUTCOMES:
1. Students will design story boards to present to with their showpieces.
2. Students will demonstrate how to carve and arrange vegetable centerpieces.
3. Students will design/create sugar decorations and showpieces.
4. Students will design/create gingerbread house showpieces.
5. Students will demonstrate chocolate decorating and showpiece techniques.
HCC COMPETENCIES MET:
Working Productively and Cooperatively
Communicating Clearly and Effectively
Thinking Creatively and Critically
Social/Civic Responsibility

STUDENT CONTRIBUTIONS:
Students are expected to:
1. Demonstrate and exercise safety skills
2. Attend all lectures
3. Participate in all class activities
4. Participate and contribute input into class discussions and activities
5. Hand in outside assignments when due

STUDENT ASSESSMENT SHALL TAKE PLACE USING INSTRUMENTS SELECTED /DEVELOPED BY THE COURSE INSTRUCTOR.

ADDITIONAL INFORMATION:
1. Chef coat
2. Knife Kit
3. Pocket Thermometer

Curriculum Committee Approval Date: November 6, 2018

AASC APPROVAL DATE: November 21, 2018
REVIEW DATE: November 2023