COURSE TITLE & NUMBER: Cake Baking: CAMT 2203
CREDITS: 3 (2 lec, 1 lab)
PREREQUISITES: None

CATALOG DESCRIPTION:
In this course, students will learn how to correctly mix and bake a variety of cakes as well as how to scale up and down recipes. They will also learn how to properly design a storyboard for a cake to present to a customer.

OUTLINE OF MAJOR CONTENT AREAS:
1. Mousse cakes
2. Cake baking techniques
   a. How to scale cake recipes correctly
   b. How to mix and bake different cakes properly
3. Ice-cream cakes
   a. Formulating correct balance of flavors
   b. Assembly of a variety of cakes and desserts
4. Developing a story board for a customer

COURSE GOALS/OBJECTIVES/OUTCOMES:
1. Students will explain the meaning of terms used in cake baking.
2. Students will display proper techniques used in cake baking.
3. Students will display proper time management.
4. Students will display proper use of tools in the kitchen.
5. Students will demonstrate proper sanitation.

HCC COMPETENCIES MET:
Working Productively and Cooperatively
Communicating Clearly and Effectively
Thinking Creatively and Critically
Social/Civic Responsibility

STUDENT CONTRIBUTIONS:
The student is expected to:
1. Demonstrate and exercise safety skills
2. Attend all lectures
3. Participate in class activates
4. Participate and contribute to class discussions
5. Hand in assignments when due
STUDENT ASSESSMENT SHALL TAKE PLACE USING INSTRUMENTS SELECTED/DEVELOPED BY THE COURSE INSTRUCTOR.

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

Curriculum Approval Date: April 2, 2019

AASC APPROVAL DATE: April 23, 2019
REVIEW DATE: April 2024