HIBBING COMMUNITY COLLEGE
COURSE OUTLINE

COURSE TITLE & NUMBER: Cake Baking: CAMT 2203
CREDITS: 4 (2 lec, 2 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. Two Tier Buttercream Cakes
   a. How to torte cake properly
   b. How to properly stack a tiered cake
   c. A verity of boarder styles
5. 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 techniques used in cake assembly.
4. Students will display proper time management.
5. Students will display proper use of tools in the kitchen.
6. 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:
1. Students will demonstrate and exercise safety skills.
2. Students will attend all lectures.
3. Students will participate in class activates.
4. Students will participate and contribute to class discussions.
5. Students will 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*