COURSE TITLE & NUMBER: Cake Design and Decoration: CAMT 2204
CREDITS: 9 (5 lec, 4 lab)
PREREQUISITES: None

CATALOG DESCRIPTION:
In this course the student will learn how to design and decorate cakes in a variety of mediums (mousse cakes, ice cream cakes, two tier buttercream cakes and three tier fondant cakes). They will also be introduced to a variety of decorating mediums (gum paste, fondant, buttercream, sugar and chocolate)

OUTLINE OF MAJOR CONTENT AREAS:
1. Mousse Cakes
2. Ice Cream
   A. Formulating correct balance of flavors
   B. Assembly of a variety of cakes and dessert
3. Buttercream decorations
   A. Piping borders
   B. Piping flowers and decorations
   C. Piping celebration wording
4. Two tier buttercream cakes
   A. Cake assembly
5. Decorations
   A. Gum paste
   B. Sugar
   C. Chocolate
   D. Fondant
6. Fondant cakes
   A. Assembly and decoration

COURSE GOALS/OBJECTIVES/OUTCOMES:
1. Students will explain the meaning of design terms used in cake decorating.
2. Students will display proper techniques used in cake assembly.
3. Students will display proper time management.
4. Students will display proper uses of sugar and chocolate decorations.
5. Students will demonstrate how to properly assemble tiered cakes.
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:  
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: November 6, 2018  

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