COURSE TITLE & NUMBER: Cake Design and Decoration: CAMT 2204
CREDITS: 4 (2 lec, 2 lab)
PREREQUISITES: None

CATALOG DESCRIPTION:
In this course, students will learn how to design and decorate a variety of cakes, a three-tier fondant cakes. Students will also be introduced to a variety of decorating mediums, such as gum paste, fondant, buttercream, sugar, and chocolate.

OUTLINE OF MAJOR CONTENT AREAS:
1. Buttercream decorations
   a. Piping borders
   b. Piping flowers and decorations
   c. Piping celebration wording
2. Decorations
   a. Gum paste
   b. Sugar
   c. Chocolate
   d. Fondant
3. 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 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: October 1, 2019

AASC APPROVAL DATE: October 16, 2019
REVIEW DATE: October 2024