

SYLLABUS

DATE OF LAST REVIEW:	07/28/2019
CIP CODE:	12.0501
SEMESTER:	Departmental syllabus
COURSE TITLE:	Cakes & Icing Production
COURSE NUMBER:	BAKE 0220
CREDIT HOURS:	3
INSTRUCTOR:	Departmental syllabus
OFFICE LOCATION:	Departmental syllabus
OFFICE HOURS:	Departmental syllabus
TELEPHONE:	Departmental syllabus
EMAIL:	Departmental syllabus <i>KCKCC-issued email accounts are the official means for electronically communicating with our students.</i>
PREREQUISITES:	CULN-0205 ServSafe, BAKE-0100 Bakeshop Principles

REQUIRED TEXT AND MATERIALS: Please check with the KCKCC bookstore, <http://www.kckccbookstore.com> for the required text for your particular class.

COURSE DESCRIPTION: Students will learn the dynamics of producing cakes that are light and delicate. The ingredients and how they are put together to produce quality products will be gone over in details. Icings that accommodate various cakes will be discussed and produced. Basic cake decorating techniques will be taught throughout the course.

METHOD OF INSTRUCTION: A variety of instructional methods may be used depending on content area. These include but are not limited to: lecture, multimedia, cooperative/collaborative learning, labs and demonstrations, projects and presentations, speeches, debates, panels, conferencing, performances, and learning experiences outside the classroom. Methodology will be selected to best meet student needs.

COURSE OUTLINE:

- I. Mixing
 - A. High-fat cakes
 - B. Low-fat cakes/egg-foam cakes
 - C. Other mixing methods
 - D. Ingredient functions
- II. Scaling, Panning and Baking
- III. Icings
 - A. Fondant
 - B. Buttercreams
 - C. Foam-type icings
 - D. Fudge-type icings
 - E. Flat icings
 - F. Royal icing
 - G. Glazes
 - H. Rolled coatings
- IV. Assembling and Icing cakes
 - A. Tools
 - 1. Small equipment
 - 2. Paper cone
 - 3. Pastry bag
 - B. Planning
 - C. Decorating techniques
 - D. Sequence of decorating

EXPECTED LEARNER OUTCOMES:

- A. The student will be able to identify and explain ingredient functions used in cakes.
- B. The student will be able to explain and perform the different cake mixing methods.
- C. The student will be able to scale, select/prepare pans, and bake cakes correctly for each type of cake.
- D. The student will be able to identify eight icing types and prepare each one.
- E. The student will be able to identify and describe tools used for assembling and decorating cakes.
- F. The student will be able to execute a cake design plan.

COURSE COMPETENCIES:

Upon successful completion of this course:

The student will be able to identify and explain ingredient functions used in cakes.

- 1. The student will be able to list the ingredients used in cake making.
- 2. The student will be able to explain the functions of each ingredient used in cake making.
- 3. The student will be able to balance a formula.

The student will be able to explain and perform the different cake mixing methods.

- 4. The student will be able to compare and contrast high-fat and low-fat types of cakes.

5. The student will be able to explain and demonstrate how to combine the ingredients correctly using the creaming method; two-stage method; one-stage method; flour-batter method; sponge/genoise method; angel food; and chiffon method.

The student will be able to scale, select/prepare pans, and bake cakes correctly for each type of cake.

6. The student will be able to produce high-fat or shortened cakes, including high-ratio cakes and cakes mixed by creaming.
7. The student will be able to produce foam-type cakes, including sponge, angel food and chiffon cakes.
8. The student will be able to select pans and prepare pans correctly.
9. The student will be able to scale and baked cakes correctly.
10. The student will be able to identify and correct cake failures.
11. The student will be able to demonstrate the proper techniques for cooling and removing cakes from pans.
12. The student will be able to adjust formulas for high-altitude baking.

The student will be able to identify eight icing types and prepare each one.

13. The student will be able to identify and describe eight icing types.
14. The student will be able to differentiate the icing types.
15. The student will be able to prepare and apply each icing (fondant, buttercream, foam-type icings, fudge-type icings, flat icings, royal icing, glazes, rolled coatings).

The student will be able to identify and describe tools used for assembling and decorating cakes.

16. The student will be able to identify tools used for assembling and decorating cakes.
17. The student will be able to explain the purpose of each tool.
18. The student will be able to use the tools to assemble cakes.
19. The student will be able to make and use a paper decorating cone.
20. The student will be able to use a pastry bag for simple decorating decorations.
21. The student will be able to use tools to create designs on a cake.

The student will be able to execute a cake design plan.

22. The student will be able to develop and draw a design plan.
23. The student will be able to execute the design plan using appropriate tools and techniques.

ASSESSMENT OF LEARNER OUTCOMES: Student progress is evaluated by means that include, but are not limited to, exams, written assignments, and class participation.

SPECIAL NOTES:

This syllabus is subject to change at the discretion of the instructor. Material included is intended to provide an outline of the course and rules that the instructor will adhere to in evaluating the

student's progress. However, this syllabus is not intended to be a legal contract. Questions regarding the syllabus are welcome any time.

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