

SYLLABUS

DATE OF LAST REVIEW:	07/28/2019
CIP CODE:	12.0501
SEMESTER:	Departmental syllabus
COURSE TITLE:	Advanced Cakes
COURSE NUMBER:	BAKE 0230
CREDIT HOURS:	2
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-100 Bakeshop Principles, BAKE-0220 Cakes & Icing Production

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 advance their knowledge of cakes and frostings by learning more in-depth skills and techniques. Students will produce a variety of specialty cakes, specialty coverings and decorating techniques. By the end of the course, students will work in teams to produce a tiered cake.

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. Specialty cakes
 - A. Basic Sponge Cake
 - 1. Layers
 - 2. Cake ring linings
 - 3. Specialty layers
 - 4. Moistening and flavoring cake layers
 - 5. Fillings
 - 6. Icings and coatings
 - 7. Glazes
 - 8. Garnishes
 - B. Tortes
 - C. Gâteau
 - D. Swiss Rolls
 - E. French Pastries
 - 1. Petit Fours

EXPECTED LEARNER OUTCOMES:

- A. The student will be able to create a variety of specialty cakes, fillings, icings and decorations.
- B. The student will be able to collaborate with a team to plan, design and produce a tiered cake using a variety of cakes, fillings, icings/coverings and decorating techniques.

COURSE COMPETENCIES:

The student will be able to create a variety of specialty cakes, fillings, icings and decorations.

- 1. The student will be able to prepare and assemble basic, layered sponge cakes.
- 2. The student will be able to caramelize sponge cake.
- 3. The student will be able to prepare and assemble European-style specialty cakes.
- 4. The student will be able to line charlotte rings or cake rings for specialty cakes.
- 5. The student will be able to make and apply glazes.
- 6. The student will be able to make and apply rolled coatings to cakes.
- 7. The student will be able to prepare fruit tortes.
- 8. The student will be able to prepare various tortes.
- 9. The student will be able to prepare swiss rolls.
- 10. The student will be able to prepare French Pastries (small cakes) using a variety of cakes, icings, fillings and decorations.
- 11. The student will be able to create and shape garnishes from chocolate, molding chocolate, sugar, gum paste, fondant, and marzipan.
- 12. The student will be able to use and apply color as an embellishment with different tools and techniques.

The student will be able to collaborate with a team to plan, design and produce a tiered cake using a variety of cakes, fillings, icings/coverings and decorating techniques.

11. The student will be able to collaborate with team members on designing a tiered cake.
12. The student will be able to select and use appropriate equipment for their design.
13. The student will be able to select and make 3 cakes of varying flavors.
14. The student will be able to select and make 3 different fillings appropriate for each layer.
15. The student will be able to incorporate fondant and buttercreams for the covering.
16. The student will be able to use a minimum of 5 decorating techniques on the covered layers.
17. The student will be able to demonstrate appropriate methods for transporting and assembling the tiered cake.
18. The student will be able to demonstrate appropriate cutting technique of a tiered cake.
19. The student will be able to evaluate their participation in the team process as well as how effective the team collaborated and communicated throughout the process.

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.

Kansas City Kansas Community College is committed to an appreciation of diversity with respect for the differences among the diverse groups comprising our students, faculty, and staff that is free of bigotry and discrimination. Kansas City Kansas Community College is committed to providing a multicultural education and environment that reflects and respects diversity and that seeks to increase understanding.

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