

COURSE OUTLINE

Revision: Jean-Claude Berger July 03

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Decorating I
COURSE NUMBER:	FSD 178
TYPE OF COURSE:	Vocational Preparatory
COURSE LENGTH:	2 weeks
CREDIT HOURS:	5
LECTURE HOURS:	40
LAB HOURS:	20
CLASS SIZE:	2 to 6
PREREQUISITES:	FSD 160 (Pastry and Baking Orientation) or instructor's permission

COURSE DESCRIPTION:

This station will introduce the student to the practicality and techniques of basic cake mixing, filling, assembling, masking, icing and decorating cakes. Basic tool handling and piping skills will be taught. Assorted cheesecake fillings, as well as curds and tarts will also be introduced.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication - To read and understand recipes techniques and methods.
2. Computation - Use arithmetic and other basic mathematical operations as required by program of study.

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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

3. Personal Responsibility - Be motivated and able to continue learning and adapt to change. Take pride in one's work and manage personal health and safety.
4. Information Literacy - Use information to achieve personal, academic, and career goals, as well as to participate in a democratic society.

GENERAL COURSE OUTLINES:

At the end of this course the student will:

1. Scale accurately singular or combined recipes
2. Read and comprehend basic recipes and adjust to the needs
3. Have basic piping techniques using a bag or a paper cone
4. Understand the functions of ingredients in recipes
5. Comprehend baking temperatures and techniques
6. Develop skills with tool handling
7. Assemble and fill basic layered cakes
8. Develop a "eye" for decorating basic cakes, tarts and flans
9. Apply established sanitation and safety procedures

TOPICAL OUTLINES:

APPROX. HOURS

I.	Cake decorating theory	10
II.	Splitting and filling technique	10
III.	Icing and piping techniques	10
IV.	Mixing and baking procedures	10
V.	Laboratory experience	<u>20</u>
	Total	60

REVISED BY: BERGER JEAN-CLAUDE
DATE: July 29, 2003