

COURSE OUTLINE

Revision: Jean-Claude Berger July 03

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Decorating II
COURSE NUMBER:	FSD 184
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 178 (Decorating I) or instructor's permission

COURSE DESCRIPTION:

This course is designated to give the student a review of basic cake mixing, filling, assembling, masking, icing and decorating. Emphasis will be placed on more elaborated cakes as well as color application in the decoration of the cakes. Greater skills in design composition and pastry bag techniques will also be developed.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication - Read and comprehend assembling procedures. Communicate effectively with peers.

FSD 184 Decorating II
July 29, 2003

STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

2. Computation - Use arithmetic and other basic mathematical operations as required by program of study.
3. Information Literacy - Use information to achieve personal, academic, and career goals, as well as to participate in a democratic society.
4. Personal Motivation - Be motivated and able to continue learning and adapt to change. Take pride in one's work and manage personal health and safety.

GENERAL COURSE OBJECTIVES:

At the end of this course the student will:

1. Mix and bake assorted cake batters and fillings
2. Reinforce basic piping techniques
3. Apply precision in the completion of the products
4. Utilize different mediums for decoration purpose
5. Prioritize the production and completion as required
6. Develop skills in color application and coordination
7. Develop skill in writing with assorted mediums
8. Identify the correct mediums for pouring cakes
9. Apply established sanitation and safety procedures

COURSE OUTLINES

APPROX. HOURS

I. Cake decorating theory	10
II. Cake batters, fillings, icing	10
III. Flowers, writing and pouring techniques	10
IV. Speed and skill development	10
V. Laboratory experience <u>20</u>	
Total	60

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