

COURSE OUTLINE

Revision: Jean-Claude Berger July 03

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| DEPARTMENT: | Hospitality and Service Occupations |
| CURRICULUM: | Pastry and Specialty Baking |
| COURSE TITLE: | Decorating III |
| COURSE NUMBER: | FSD 189 |
| 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 189 (Decorating II) or instructor's permission |

COURSE DESCRIPTION:

This course is designated to give the student practical exposure to advanced classical cake batters, specialty fillings and icing mediums. Techniques on mixing, filling and icing basic round and square cakes will be emphasized. Skills on decoration and pouring methods will be reinforced. Basic special event cake orders will also be introduced. Practicality on decoration will be addressed.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication - Read recipes to actively understand the methods used.

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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

2. Computation - Use arithmetic and basic mathematical skills to calculate accurate recipe proportions.
3. Personal Responsibility - Be motivated to achieve high personal standards and continue learning to perfect your career.
4. Information Literacy - Utilize information available from a variety of sources to constantly upgrade your skills.
5. Human Relations - Use Professional Organizations to further career purposes and recognize cultural influences as a tool for growth.

GENERAL COURSE OUTLINE:

At the end of this course the student will:

1. Develop skills in the methods for advanced batters and fillings.
2. Recognize the purposes of mediums for icing cakes.
3. Introduce speed skills in the daily production.
4. Place attention to details in the decoration of cakes.
5. Understands flavor combinations.
6. Comprehend the importance of baking techniques.
7. Reinforce tools and machine skills.
8. Understand "shelf life" and practicality of finish products.
9. Cost-out and pricing basics.

TOPICAL OUTLINE:

APPROX. HOURS

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| I. Cake batters, fillings and icing | 8 |
| II. Assorted pouring mediums | 8 |
| III. Baking, speed and skill development | 8 |
| IV. Quality and cost identification | 8 |
| V. Decoration skills | 8 |
| VI. Laboratory experience <u>20</u> | |
| Total | 60 |

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DATE: July 29, 2003