

## COURSE OUTLINE

Revision: Jean-Claude Berger July 03

DEPARTMENT:	Hospitality and Service Occupations
CURRICULUM:	Pastry and Specialty Baking
COURSE TITLE:	Decorating IV
COURSE NUMBER:	FSD 191
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 I) or instructor's permission

## COURSE DESCRIPTION:

This course is designed to introduce the student to a larger variety of fillings, such as classic European, mousses, Bavarian creams and specialty fillings. A broader variety of icing mediums and creativity in the decoration will be emphasized. Speed skills, icing and decorating will be reinforced. Advanced specialty cake orders and organization of the daily production will be stressed and supervised.

## STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication - Read recipe methods to understand the functions of the ingredients.
2. Computation - Use arithmetic and basic math to calculate cost-out accurately.

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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

3. Personal Responsibility - Be motivated to acquire new knowledge and use one's own creativity to achieve high personal standards and goals.
4. Information Literacy - Utilize information from a variety of sources to constantly upgrade skills.
5. Technology - Select and use available tools to gain higher levels in career.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

1. Use one's own creativity in the design of specialty cakes.
2. Achieve personal satisfaction in the production of cakes.
3. Define flavor combinations.
4. Identify and supervise quality control.
5. Recognize the importance of quality and completion of products.
6. Develop customer relation skills.
7. Comprehend and apply the basic methods of organization.
8. Reinforce the base of decorating knowledge.
9. Be aware of "left-overs" and the implication in a daily operation.

TOPICAL OUTLINE:

APPROX. HOURS

I. Cake batters, fillings and icings	10
II. Assorted assembling mediums	10
III. Decorating skills	10
IV. Customer relations and specialty cake orders	10
V. Laboratory experience <u>20</u>	
Total	60

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