

CENTRAL TEXAS COLLEGE
PSTR 1306
CAKE DECORATING I
Semester Hours Credit: 3

Instructor: _____
Office hours: _____

I. COURSE DESCRIPTION

- A. Introduction to skills, concepts and techniques of cake decorating. Produce a variety of commercially acceptable decorated cakes using a variety of techniques.
- B. PSTR 1306, Cake Decorating I, is a required course for the Baking Certificate and is a selective technical elective for the Restaurant & Culinary Management Degree, Restaurant Skills Certificate, and Culinary Arts Certificate.
- C. This course consists of two major activities—the lecture and the kitchen laboratory exercises. The lecture portion meets one hour twice per week during the 16 week semester. The instructor supervises the laboratory. The kitchen laboratory requires 64 hours for course completion. These activities include demonstrating various piping skills on various mediums.
- D. Prerequisites: None

II. LEARNING OUTCOMES

Upon successful completion of this course, Fundamentals of Baking, the student will be able to:

- A. Demonstrate basic piping skills. (C1, C3, C4-6, C15-20, F1-17)
- B. Demonstrate floral piping skills. (C1, C3, C4-6, C15-20, F1-17)
- C. Demonstrate intermediate piping skills. (C1, C3, C4-6, C15-20, F1-17)
- D. Demonstrate advanced border skills. (C1, C3, C4-6, C15-20, F1-17).

- E. Demonstrate the writing skills. (C1, C3, C4-6, C15-20, F1-17)
- F. Demonstrate royal icing piped flowers. (C1, C3, C4-6, C15-20, F1-17)
- G. Demonstrate royal icing design skills. (C1, C3, C4-6, C15-20, F1-17)

III. INSTRUCTIONAL MATERIALS

- A. The instructional materials identified for this course are viewable through www.ctcd.edu/books
- B. Additional references may be required that are available in the Central Texas College library

IV. COURSE REQUIREMENTS

1. Reading Assignments: Read text assignments prior to class and be prepared to discuss the text material, answering instructor questions orally with well-organized thoughts and ideas.
2. Class Attendance: (Refer to CTC Catalog, Page 63, for detailed policy). You are expected to attend each class period, be on time and stay the full class period or are counted absent. You are responsible for all course material missed due to absence. The instructor does not provide class notes for classes missed.
3. Equipment: The following equipment is required for this course
 - a. 1 each, long sleeve CTC Logo chef jacket
 - b. 1 each, black and white check or houndstooth chef pants
 - c. 1 each, CTC logo chef cap
 - d. 1 each, white bib apron
 - e. 1 pair black safety shoes (slip resistance)
 - f. 52 piece cake decorating kit
 - g. 1 cake turner
 - h. Pastry bags
 - i. flat and off-set spatula

V. EXAMINATIONS

- A. There will be two examinations.
 - 1. Exam 1 (Mid-Term)
 - 2. Exam 2 (Final Exam)
- B. A student must be present for all examinations. No make-up examinations will be given. Students who know in advance that they will be absent from an examination due to valid reasons must arrange to take an early examination. Unexpected absences due to illness or extenuating circumstances will require the student to see the instructor about individual make-up work in lieu of the missed examination.
- C. Students without excused absences will be given a zero for the missed examination.
- D. The instructor will publish specific examination dates and will give an in-class review concerning the nature and type of test questions to be given.

VI. SEMESTER GRADE COMPUTATIONS

| | |
|---------------------------|--------------------|
| Exam 1 (Mid-Term) | 100 points |
| Exam 2 (Final Exam) | 200 points |
| Quizzes (4 @ 50 pts each) | 200 points |
| Instructor Evaluation | 100 points |
| Lab Exercises | <u>400 points</u> |
| Total Points | 1000 points |

A (1000 – 900) **B** (899 – 800) **C** (799 – 700) **D** (699 – 600) **F** (Below 600)

- B. A student must take the final examination to receive a grade for this course.

VII. NOTES AND ADDITIONAL INSTRUCTIONS FROM COURSE INSTRUCTOR

- A. Course Withdrawal: It is the student's responsibility to officially withdraw from a class if circumstances prevent attendance. Any student who desires to, or must, officially withdraw from a course after the first scheduled class meeting must file a Central Texas College Application for Withdrawal (CTC Form 59). The student must sign the withdrawal form.

CTC Form 59 will be accepted at any time prior to Friday, the 12th week of classes during the 16-week fall and spring semesters. The deadline for sessions of other lengths is:

| | |
|-----------------|------------------------|
| 10-week session | Friday of the 8th week |
| 8-week session | Friday of the 6th week |
| 5-week session | Friday of the 4th week |

The equivalent date (75% of the semester) will be used for sessions of other lengths. The specific last day to withdraw is published each semester in the Schedule Bulletin.

A student who officially withdraws will be awarded the grade of "W", provided the student's attendance and academic performance are satisfactory at the time of official withdrawal. Students must file a withdrawal application with the College before they may be considered for withdrawal.

A student may not withdraw from a class for which the instructor has previously issued the student a grade of "F" or "FN" for nonattendance.

- B. Administrative Withdrawal: An administrative withdrawal may be initiated when the student fails to meet College attendance requirements. The instructor will assign the appropriate grade on CTC Form 59 for submission to the registrar.
- C. Incomplete Grade: The College catalog states, "An incomplete grade may be given in those cases where the student has completed the majority of the course work but, because of personal illness, death in the immediate family, or military orders, the student is unable to complete the requirements for a course..." Prior approval from the instructor is required before the grade of "I" is recorded. A student who merely fails to show for the final examination will receive a zero for the final and an "F" for the course.
- D. Cellular Phones and Beepers: Cellular phones and beepers will be turned off while the student is in the classroom or laboratory.
- E. Americans with Disabilities Act (ADA): Disability Support Services provides services to students who have appropriate documentation of a disability. Students requiring accommodations for class are responsible for contacting the Office of Disability Support Services (DSS) located on the central campus. This service is available to all students, regardless of

location. Review the website at www.ct.edu/disability-support for further information. Reasonable accommodations will be given in accordance with the federal and state laws through the DSS office.

- F. Instructor Discretion: The instructor reserves the right of final decision in course requirements.

- G. Civility: Individuals are expected to be cognizant of what a constructive educational experience is and respectful of those participating in a learning environment. Failure to do so can result in disciplinary action up to and including expulsion.

- H. Honesty and Integrity: All students are required and expected to maintain the highest standards of scholastic honesty in the preparation of all course work and during examinations. The following will be considered examples of scholastic dishonesty:
 - 1. *Plagiarism*: The taking of passages from writing of others without giving proper credit to the sources.
 - 2. *Collusion*: Using another's work as one's own; or working together with another person in the preparation of work, unless joint preparation is specifically approved in advance by the instructor.
 - 3. *Cheating*: Giving or receiving information on examinations.

Students guilty of scholastic dishonesty will be administratively dropped from the course with a grade of "F" and will be subject to disciplinary action.

VIII. Feedback:

- 1. *Instructor*: As your instructor I will organize and present the course material in a manner designed to facilitate the learning process. I will evaluate your progress periodically via writing assignments and exams and provide feedback on your performance via exam scores, exam critiques, and critique of your writing assignments, etc. I am also available before and after each class period and during office hours to discuss your performance and answer questions.

- 2. *Student*: **As the student you are ultimately responsible for your success in this course.** It is your responsibility to attend class regularly, prepare for class by reading assigned text material, participate in class discussions, ask questions when required to improve your understanding, prepare for

and complete exams, and complete all other assignments.

IX. COURSE OUTLINE

A. Unit One: Chapters 1 &2, Basic Piping Skills and Floral Piping Skills.

1. Unit Objectives: Upon successful completion of this unit, the student will be able to:
 - a Identify various pieces of equipment used in cake decorating.
 - b Demonstrate the use of paper cones (cornets).
 - c Identify and use icing.
 - d Demonstrate basic icing techniques to include a piped circle, curved line, straight line, starflower, shells, ballooning, zigzag, rosettes, reverse shells, Fleur-de-Lis, garlands, rope and leaves.
 - e Demonstrate use of butter cream icing.
 - f Demonstrate floral piping techniques to include rosebuds, half-rose and full-blown rose (traditional and nontraditional techniques).
2. Learning Activities:
 - a Classroom lecture and discussion (C5, C6, C9, F1, F5,F6-8, F11, F12, F15)
 - b Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
 - c Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)
3. Equipment and Materials: A completely equipped Kitchen.
4. Unit Out line: Follows the sequence of the unit objectives.

B. Unit Two: Chapters3 &4, Intermediate Piping Skills and Advanced Border Skills.

1. Unit Objectives: Upon successful completion of this unit, the student will be able to:
 - a Demonstrate intermediate piping skills to include grape clusters, sweet pea clusters, E shells, curved shells with shell accents, shells with flute, ruffles, swags, bows and basket weave.

- b Demonstrate advanced piping skills to include over piped scallops, over piped garlands with scallops, short over piped scallops, ruffles with over piped scallops, single swags with over piped scallops, single and double swags with over piped scallops, reverse over piped scallops and over piped garlands with ruffles and reverse scallops.
- c Demonstrate advanced top and bottom border designs to include reverse shells with scalloped strings, zigzags with large shells and reverse scallops, large shells with over piped 'S' scrolls, shells with scallops, garlands with double strings and drop strings, single ruffles, Fleur-de-Lis with over piping and drop strings and rosettes with drop strings.

2. Learning Activities:

- a Classroom lecture and discussion (C5, C6, C9, F1, F5, F6-8, F11, F12, F15)
- b Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
- c Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)

3. Equipment and Materials: A completely equipped kitchen.

4. Unit Out line: Follows the sequence of the unit objectives.

C. Unit Three: Chapters 5 & 6, The Art of Writing and Royal Icing Piped Flowers.

1. Unit Objectives: Upon successful completion of this unit, the student will be able to:

- a Practice writing various alphabets with icing.
- b Practice writing on an iced cake.
- c Demonstrate writing on a sugar plaque.
- d Demonstrate different writing styles and techniques to include simple block lettering and elegant writing.
- e Demonstrate various royal icing piped flowers to include orange, apple, cherry and peach blossoms, primrose, violets, pansies, sweet peas, daises and pussy willows.

2. Learning Activities:

- a Classroom lecture and discussion (C5, C6, C9, F1, F5,F6-8, F11, F12, F15)
 - b Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
 - c Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)
 - 3. Equipment and Materials: A completely equipped kitchen.
 - 4. Unit Out line: Follows the sequence of the unit objectives.
- D. Unit Four: Chapter 7, Royal Icing Design Skills.
1. Unit Objectives: Upon successful completion of this unit, the student will be able to:
 - a Demonstrate design transfers using the pinprick method, carbon copy method, and the butter cream/gel transfer method.
 - b Demonstrate embroidery techniques to include brush and freehand embroidery, cornelli lace and sotas, Swiss dots, satin stich and eyelet embroidery.
 2. Learning Activities:
 - a. Classroom lecture and discussion (C5, C6, C9, F1, F5,F6-8, F11, F12, F15)
 - b. Demonstration in kitchen (C5, C6, F5, F6, F11, F12)
 - c. Laboratory exercises in kitchen (C1, C3-6, C9-20, F1-17)
 3. Equipment and Materials: A completely equipped kitchen.
 4. Unit Out line: Follows the sequence of the unit objectives.