I. INTRODUCTION

A. A course in decoration of specialized and seasonal products.

B. PSTR 2307 is also a required course for the Baking Certificate of Completion. PSTR 2307, Cake Decorating II, is a selective technical elective in the Restaurant Skills, Institutional Foodservice Operations, and Culinary Arts Certificate’s of completion and Restaurant & Culinary Management Associates in Applied Science degree programs. PSTR 2307 is also a required course for the Baking Certificate of Completion.

C. This course consists of two major activities--the lecture and the kitchen laboratory exercises. The lecture portion meets 30 minutes per day, twice weekly during the 16-week semester. The instructor supervises the laboratory. The kitchen laboratory requires 80 hours for course completion. These activities include: preparing various types of cakes.

D. Prerequisites: PSTR 1306 Cake Decorating I

II. LEARNING OUTCOMES

Upon successful completion of this course, PSTR 2307, Cake Decorating II, the student will be able to:

A. Plan the architecture of the cake. (C5, C6, C11, F5-12)

B. Decide how many servings you need so you can calculate the right sized cake. (C5, C6, F3, F4, F7-12)

C. Choose appropriate cake pans for the size and shape you are planning. (C3, C5-12, F7-12, F16)

D. Make all of the decorations that can be prepared in advance. (C1, C3, C5, C6, C9, C14, C16-20, F5-12)

E. Make the base that will hold the cake and cover it with the correct icing. (C1, C3, C5, C6, C16-20, F5-12, F16)
F. Calculate the correct temperature for each pan and bake the cakes and utilize the proper technique to cool the cakes. (C3, C16-20, F7-13, F16)

G. Prepare the fillings and icings. (C1, C3, C5, C6, F7-13, F16)

H. Make foam core boards for each tier. (C3, C8, C9, F7-13, F16)

I. Cut the cakes, fill them and crumb-coat them. (C1, C3, C5, C6, C15-20, F7-13, F16)

J. Cover cakes with various mediums to include fondant. (C1, C3, C5, C6, C15-20, F7-13, F16)

K. Insert dowels for double- or multi-tiered cakes. (C1, C3, C5, C6, C15-20, F7-13, F16)

L. Stack the cakes on the base. (C1, C3, C5, C6, C15-20, F7-13, F16)

M. Put at least one supporting dowel through the entire cake to reinforce the cake for delivery. (C1, C3, C5, C6, C15-20, F7-13, F16)

N. Decorate the cake. (C1, C3, C5, C6, C15-20, F7-13, F16)

O. Formulate your ideas, constraints, and logistics into a plan for designing your cake. (C1, C3, C5, C6, F1, F2, F5, F6, F7, F8, F9, F10, F11, F12)

P. Identify what questions need to be asked when talking to a client about preparing a cake. (C5, C6, C11, C14, F5, F6, F7, F8, F9, F10, F12, F15)

Q. Organize your resources and information when preparing a cake. (C1, C3, C5, C6, C8, F1, F2, F7, F8, F9, F10, F11, F12, F16)

R. Demonstrate the steps and techniques that go in to making a cake. (C1, C3, C4, C5, C6, C7, C18, C19, C20, F7-12, F16)

S. Identify why your choice of cake pan matters. (C5, C6, C8, C18-20, F6-12)

T. Demonstrate how to fill and assemble the layers. (C3, C5, C6, C15-20, F7-12)

U. Prepare a baking and assembly schedule. (C1, C3, C5, C6, C8, C15, F1, F2, F7-12, F13, F16)
III. INSTRUCTIONAL MATERIALS

A. The instructional materials identified for this course are viewable through http://www.ctcd.edu/im/im_main.asp

B. Additional references may be required that are available in the Central Texas College Library.

C. A fully equipped temperature controlled area, furnished with proper tools and equipment is required for this course.

IV. COURSE REQUIREMENTS

A. 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.

B. Class Performance: (Refer to CTC Catalog, Page 43, for detailed policy). You are expected to attend each class period, be on time and stay the full class period or be counted absent. You are responsible for all course material missed due to absence. The instructor does not provide class notes for classes missed.

C. Class Participation: 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 a examinations due to valid reasons must arrange to take an early examinations. 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 examinations.

D. Students without excused absences will be given a zero for the missed examinations.

E. Equipment: The following equipment is required for this course
   a. Uniform to include white chef coat, black and white checkered pants and black and white checkered hat.
   b. 50 piece tool caddy and cake decorating kit.
   c. 52 piece icing tip set.
   e. Large offset spatula.
   f. 10 piece gum paste kit.
   g. Assorted dowels.
   h. Magi cake strips.
   i. Cloth-covered wires.
   j. Floral tape and flower formers.
   k. Luster dust (asst. colors).
   l. Styrofoam and veining tool.
   m. 32 piece gum-paste flower making set
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 and lab evaluations. No make-up examinations or lab evaluations will be given. Students who know in advance that they will be absent from an examination or lab evaluation 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.

VI. SEMESTER GRADE COMPUTATIONS

A. Exam 1 (Mid-Term) 200 points 20%
   Exam 2 (Final Exam) 200 points 20%
   Lab Evaluation (4 @ 100pt) 400 points 40%
   Quizzes (4 @ 50 pts) 200 points 20%
   **Total Points** 1000 points 100%


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 is 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)**: Students requiring accommodations for disabilities are responsible for notifying the instructor. Reasonable accommodations will be granted in full compliance with federal and state law and Central Texas College policy.

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. COURSE OUTLINE**

A. **Lesson One:** Chapters 1, 2, 3 & 4. Introduction to cake artistry, the essentials, The Cake Designs and Anniversary cakes.

1. **Learning Outcomes:** Upon successful completion of this unit, the student will be able to:
   
   a. Review basic and advanced piping techniques.
   b. Demonstrate classical drapery, tassel, rope and brush embroidery techniques.
   c. Execute flooding and runout techniques
   d. Reproduce lattice directly on a cake, plaque or iced cookie.
   e. Review basic royal icing flowers.
   f. Produce basic gumpaste buds and blossoms.
   g. Create an anniversary cake using brush embroidery, drapery, string art and gumpaste elements.
   h. Formulate your ideas, constraints, and logistics into a plan for designing a cake.
   i. Identify the ingredients and equipment you will need for your selected cake.
   j. Organize your resources and information.
   k. Plan the architecture of the cake.
   l. Make all of the decorations that can be prepared in advance.
   m. Make the base that will hold the cake and cover it with royal icing.
   n. Prepare the fillings and icings.
   o. Identify how much icing you will need to cover the size cake you choose.
   p. Identify how much batter you will need to prepare.
   q. Make foam core boards for each tier.
   r. Demonstrate covering the cakes with fondant.
   s. Assemble the cake by inserting dowels for double- or multi-tiered cakes and insert at least one supporting dowel through the entire cake to reinforce the cake for delivery.
   t. Stack the cakes on the base.
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 fully equipped temperature controlled area, furnished with proper tools and equipment.

4. **Lesson Outline:**

   Follow the sequence of the unit objectives.

B. **Lesson Two:** Chapters 5 & 6 Birthday and Groom’s Cake

1. **Learning Outcomes:** Upon successful completion of this unit, the student will be able to:

   a. Produce gardenias, two toned ribbons, and texture fondant.
   b. Produce a baking and assembly schedule
   c. Demonstrate sugar work techniques.
   d. Work with fondant to include coloring, painting and air brushing the fondant.
   e. Construct side, top, and bottom panels for cakes.
   f. Prepare a cake with spray painting and brush embroidery techniques.
   g. Work with Gum paste to include ribbons and bows, curls, ruffles, tassels, flowers and leaves, plaques and collars.
   h. Demonstrate piping to include braids, curls, daisies, dots, dots on wires, drop strings, loops, over piping, shells, snail trail, straight lines, tear-drops.
   i. Demonstrate how to level your layers.
   j. Demonstrate frosting and constructing the cake.
   k. Produce and construct a birthday cake.
   l. Produce and construct a groom’s cake.
   m. Describe the steps and techniques that go in to making birthday and groom’s cake.
   n. Explain when to add various types of decorations and why.
   o. Plan what decorations you would need to place ‘on-site’.

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 fully equipped temperature controlled area, furnished with proper tools and equipment

4. **Lesson Outline:**

   Follow the sequence of the unit objectives.

C. **Lesson Three:** Chapters 7 & 8 Wedding Cakes and Seasonal Cakes

1. **Learning Outcomes:** Upon successful completion of this unit, the student will be able to:

   a. Produce a baking and assembly schedule
   b. Demonstrate top edge and bottom scrolls techniques.
   c. Demonstrate dress making techniques.
   d. Produce a cake using Oriental Stringwork.
   e. Work with fondant to include coloring, painting and air brushing the fondant.
   f. Use molding techniques.
   g. Prepare a cake with airbrush and painting techniques.
   h. Work with gumpaste to include ribbons and bows, blossom, flowers and leaves,
   i. Demonstrate frosting and constructing the cake.
   j. Produce and construct a wedding cake.
   k. Produce and construct a seasonal cake.
   l. Explain when to add various types of decorations and why.
   m. Plan what decorations you would need to place ‘on-site’.

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 fully equipped temperature controlled area, furnished with proper tools and equipment
4. **Lesson Outline:**

Follow the sequence of the unit objectives.

D. **Lesson Four:** Chapters 9 Small Bites.

1. **Learning Outcomes:** Upon successful completion of this unit, the student will be able to:

   a. Produce round chocolate fan cookies and upright heart-shaped cookies.
   b. Texture Iced cookies
   c. Produce various cupcakes wing piped rosettes, basket-weave, and sweet pea clusters.
   d. Decorate cupcakes with marzipan fruit.
   e. Produce a baking and assembly schedule
   f. Demonstrate frosting and constructing cupcakes.
   g. Explain when to add various types of decorations and why.
   h. Plan what decorations you would need to place ‘on-site’.

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 fully equipped temperature controlled area, furnished with proper tools and equipment

4. **Lesson Outline:**

Follow the sequence of the unit objectives.