

**CENTRAL TEXAS COLLEGE**  
**PSTR 2307**  
**CAKE DECORATING II**  
**Semester Hours Credit: 3**

**INSTRUCTOR:** \_\_\_\_\_

**OFFICE HOURS:** \_\_\_\_\_

**I. INTRODUCTION**

- A. A course in decoration of specialized and seasonal products.
- B. PSTR 2307 is a required course for the Baking and Pastry Specialization degree. 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, and the Baking and Cake Decorating 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:

- 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 [www.ctcd.edu/books](http://www.ctcd.edu/books)
- 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. You will also be required to turn in homework assignments, and be prepared for quizzes and exams.
- B. **Class Attendance:** (Refer to CTC Catalog, Page 44, for detailed policy). You are expected to attend each class period, be on time and stay the full class period or be counted absent. The instructor may choose to lower your grade because of tardiness or absences. You are responsible for all course material missed due to absence. The instructor does not provide class notes for classes missed.
- C. **Class Performance:** Students must be present for classroom lecture and laboratory time. If a student is absent during laboratory time, they will be subject to loss of grade points. Only an excused absence will allowed having the points be made up. If a student is absent from a lecture, it is up to him or her to obtain class notes from a fellow student.
- D. **Class Participation:** During lecture and laboratory time, students will be required to be engaged and attentive. During laboratory time students will be awarded points on such things as: appearance, actions, preparation time, sanitation, safety, and presentation.
- 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.
  - d. Large offset spatula.
  - e. 10 piece gum paste kit.
  - f. Assorted dowels.
  - g. Magi cake strips.
  - h. Floral Tape-covered wires.
  - i. Floral tape and flower formers.

- j. Luster dust (asst. colors).
- k. Styrofoam and veining tool.
- l. 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)	150 points	15%
	Exam 2 (Final Exam)	150 points	15%
	Lab Evaluation (4 @ 100pt)	400 points	40%
	Quizzes (4 @ 50 pts)	200 points	20%
	<u>Class Participation</u>	<u>100 points</u>	<u>10%</u>
	<b>Total Points</b>	<b>1000 points</b>	<b>100%</b>

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 Student Application for Withdrawal in eforms (etrieve). The withdrawal form must be submitted by the student. CTC Application for Withdrawal 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  
5-week session

Friday of the 6th week  
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:** A student may be administratively withdrawn by a designated member of the administrative staff of the College under the following conditions:  
The student has been placed on Academic Suspension or Disciplinary Suspension; the student has an outstanding financial obligation owed to the college; or the student registered for a course without the required prerequisite or departmental permission.
- 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 Electronic Devices:** Cellular phones and Electronic devices will be turned off while the student is in the classroom or laboratory.
- E. Americans with Disabilities Act (ADA):** Disability Support Services provide 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. Explore the website at [www.ctcd.edu/disability-support](http://www.ctcd.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.

## 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. Demonstrate techniques on stereo foam cakes. (C5, C6, F5, F6, F11, F12)
- c. Laboratory exercises in kitchen lab. (C1, C3-6, C9-20, F1-17)

**3. Equipment and Materials:**

- a. A fully equipped temperature controlled area, furnished with proper tools and equipment.
- b. Floral Tape-covered wires.
- c. Floral tape and flower formers.
- d. Luster dust (asst. colors).
- e. Styrofoam and veining tool.
- f. 32 piece gum-paste flower making set

**4. Lesson Outline:**

- a. Formulate your ideas, constraints and logistics into a plan for designing a cake.
- b. Identify the ingredients and equipment you will need for your selected cake. Prepare fillings and icings.
- c. Demonstrate classical drapery, tassel, rope, and brush embroidery techniques. Reproduce 3 lattice directly on a cake or iced cookie.
- d. Produce basic sugar flowers with different mediums.
- e. Assemble the cake by inserting dowels for double- or multi-tiered cakes. Ice and decorate the cake as mirroring your design.

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

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

- 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. A fully equipped temperature controlled area, furnished with proper tools and equipment.
- b. Uniform to include white chef coat, black and white checkered pants and black and white checkered hat.
- c. 50 piece tool caddy and cake decorating kit.
- d. 52 piece icing tip set.
- e. Large offset spatula.
- f. 10 piece gum paste kit.
- g. Assorted dowels.
- h. Magi cake strips.
- i. Floral Tape-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

**4. Lesson Outline:**

- a. Demonstrate how to level your layers, frosting and constructing the cake.
- b. Describe the steps and techniques that go in to making birthday and grooms cake.
- c. Work with fondant to include coloring, painting, and air brushing the fondant.
- d. Demonstrate piping to include braids, curls, daisies, dots, dots on wires, drop string, loops, over piping, shells, snail trail, tear-drops.
- e. Explain when to add various types of decorations and why.
- f. Plan what decorations you would need to place 'on-site'.

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

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

- 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. A fully equipped temperature controlled area, furnished with proper tools and equipment
- b. Uniform to include white chef coat, black and white checkered pants and black and white checkered hat.
- c. 50 piece tool caddy and cake decorating kit.
- d. 52 piece icing tip set.
- e. Large offset spatula.
- f. 10 piece gum paste kit.
- g. Assorted dowels.
- h. Magi cake strips.
- i. Floral Tape-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

**4. Lesson Outline:**

- a. Produce a baking and assembly schedule.
- b. Demonstrate frosting and constructing techniques.

- c. Plan what decorations you would need to place “on-site”.
- d. Demonstrate top edge and bottom scrolls techniques.
- e. Demonstrate dress making techniques.
- f. Work with fondant to include coloring, painting and air brushing the fondant.
- g. Use molding techniques.
- h. Produce and construct a seasonal cake.

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

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

- 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 stereo foam cakes in the kitchen lab. (C5, C6, F5, F6, F11, F12)
- c. Laboratory exercises in kitchen. (C1, C3-6, C9-20, F1-17)

**3. Equipment and Materials:**

- a. A fully equipped temperature controlled area, furnished with proper tools and equipment.
- b. Uniform to include white chef coat, black and white checkered pants and black and white checkered hat.
- c. 50 piece tool caddy and cake decorating kit.
- d. 52 piece icing tip set.
- e. Large offset spatula.
- f. 10 piece gum paste kit.
- g. Assorted dowels.
- h. Magi cake strips.
- i. Floral Tape-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

**4. Lesson Outline:**

- a. Work with different techniques with royal icing.
- b. Make a base that will hold the cake and cover it with royal icing.
- c. Plan the architecture of the cake.
- d. Define Nirvana technique and for what is use now days.
- e. Execute flooding and runout techniques.
- f. Produce a cake using Oriental String work.