

Central Texas College
PSTR 2350
Wedding Cakes
Semester Hours Credit: 3

INSTRUCTOR: _____

OFFICE HOURS: _____

I. INTRODUCTION

- A. Skills, concepts, and techniques for preparing wedding cakes. Includes marzipan, plastic chocolate-rolled fondant, chocolate garnish, flower making, and royal icing piping work.
- B. PSTR 2350, Wedding Cakes, 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 2350 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 one hour per day, twice weekly during the 16-week semester. The instructor supervises the laboratory. The kitchen laboratory requires 48 hours for course completion. These activities include: preparing various types of wedding cakes.
- D. Prerequisites: PSTR 1306

II. LEARNING OUTCOMES

Upon successful completion of this course, PSTR 2350 Wedding Cakes, the student will be able to:

- A. 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)**
- B. Identify what questions need to be asked when talking to a client about preparing a wedding cake. **(C5, C6, C11, C14, F5, F6, F7, F8, F9, F10, F12, F15)**
- C. Organize your resources and information when preparing a wedding cake. **(C1, C3, C5, C6, C8, F1, F2, F7, F8, F9, F10, F11, F12, F16)**

- D. Demonstrate the steps and techniques that go in to making a wedding cake. (C1, C3, C4, C5, C6, C7, C18, C19, C20, F7-12, F16)
- E. Identify why your choice of cake pan matters. (C5, C6, C8, C18-20, F6-12)
- F. Demonstrate how to fill and assemble the layers. (C3, C5, C6, C15-20, F7-12)
- G. Prepare a baking and assembly schedule. (C1, C3, C5, C6, C8, C15, F1, F2, F7-12, F13, F16)
- H. Outline the importance of storage and transportation of a wedding cake. (C1, C3, C5, C18-20, F2, F5, F6, F7-12, F13, F16)
- I. Distinguish why temperature is so important when storing, transporting and displaying wedding cakes. (C3, C5, C6, C18, F7-12)

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.
- 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 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 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, 52 piece icing tip set, pastry bags, large offset spatula, 10 piece gum paste kit, assorted dowels, magi cake strips.

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)	<u>200 points</u>	<u>20%</u>
	Total Points	1000 points	100%

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 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): 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.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.
- 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.

- I. 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.

VIII. COURSE OUTLINE

A. Lesson One:

1. Learning Outcomes: Upon successful completion of this unit, the student will be able to:
 - a. Formulate your ideas, constraints, and logistics into a plan for designing a wedding cake.
 - b. Identify the theme, mood or style of the cake.
 - c. Identify what questions need to be asked when preparing a wedding cake for a client.
 - d. Explain the importance of brainstorming with the bride and or groom.
 - e. Organize your resources and information.
 - f. Identify how much icing you will need to cover the size cake you choose.
 - g. Identify how large you need to make your tiers to feed your guests.
 - h. Identify how much batter you will need to prepare to make the selected cake.
 - i. Identify the ingredients and equipment you will need for your selected cake.

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:

1. Learning Outcomes: Upon successful completion of this unit, the student will be able to:
 - a. Describe the steps and techniques that go in to making a wedding cake.
 - b. Identify the purpose of the 6 inch sample cake.
 - c. Identify why your choice of pans matters.
 - d. Demonstrate why is it important to prepare the cake pans and batter properly.
 - e. Describe why you would need to use a baking core.
 - f. Describe how you can tell when a cake is done.
 - g. Explain proper cooling and storage techniques for wedding cakes.
 - h. Demonstrate how to level your layers.
 - i. Identify what it means to 'torte' your layers.
 - j. Calculate the amount of batter, filling, and icing to prepare for a given amount of servings.
 - k. Demonstrate how to fill and assemble the layers.
 - l. Explain why the crumb coat is an important step.
 - m. Demonstrate frosting and constructing the cake.
 - n. Explain when to add various types of decorations and why.
 - o. Plan what decorations you would need to place 'on-site'.
 - p. Produce a baking and assembly schedule.

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:

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

- a. Illustrate cutting and serving a wedding cake.
- b. Prepare a plate decoration and presentation of a serving of cake.
- c. Describe the concept behind embellishing serving pieces.
- d. Demonstrate a basic knowledge and understanding of basic recipes for cake decorating.
- e. Explain why temperature of the product and environment is so important.

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.