

## Master Syllabus

### HMT 2128 - Cake Production & Decoration

**Division:** Business and Public Services

**Department:** Hospitality Management

**Credit Hour Total:** 4.0

**Lecture Hrs:** 1.0 **Lab Hrs:** 6.0

**Prerequisite(s):** HMT 1107AND HMT 1126

**Date Revised:** October 2013

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#### Course Description:

Students will gain an understanding of cake fundamentals, production methods, along with icing and decorating techniques used in commercial baking operations resulting in a creative display of multi-tiered cakes. One classroom, six lab hours per week.

#### General Education Outcomes:

- Critical Thinking/Problem Solving Competency

#### Course Outcomes:

##### Icing and coatings

Demonstrate how to ice various cake products, use of fondant and perform enrobing techniques.

**Assessment Method:** Locally developed exams

**Performance Criteria:**

Identify various icings, fondants, and enrobing techniques on a test within 1 hr at 70% or above accuracy

**Assessment Method:** Performance appraisals

**Performance Criteria:**

demonstrate how to apply a variety icings on a stand alone cake using 2 coating techniques within 1 hour at 70% or above accuracy.

##### Cake decorating

Produce borders, flowers, leaves, and learn how to perform cake writing.

**Assessment Method:** Locally developed exams

**Performance Criteria:**

Identify a variety of borders, leaves, flowers and writing fonts on a test within 1 hr at 70% or above accuracy

**Assessment Method:** Performance appraisals

**Performance Criteria:**

Produce a finished cake utilizing the steps of planning and designing the cake, utilizing decorating techniques of icing flowers, sugar flowers, leaves, fruits, frosted ornaments, and 2 simple border designs within 2 hours at 70% or above accuracy.

##### Cake production

Demonstrate how to mix and bake cake.

**Assessment Method:** Locally developed exams

**Performance Criteria:**

Identify mixing methods, baking methods, and icing methods on a test within 1 hr at 70% or above accuracy

**Assessment Method:** Performance appraisals

**Performance Criteria:**

Bake a cake applying recipe understanding, order of methods, baking math, and use of proper equipment evaluating color, height, and texture within 2 hours at 70% or above accuracy.

#### Outline:

Decoration tools and equipment requirements

Basic cake production

Butter-creams and basic icings

Color mixing and writing techniques

Air brush and stenciling

Picture transfer and pressed sugar molding

Lattice and other cake backgrounds

Fondant and gum paste