Sinclair Community College
444 E. Third St.
Dayton, OH 45402

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

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

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 erobing 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