



CUL 253: The Art of the Cake

This course introduces students to the art of cake making. Students begin preparing cakes using the creamed fat and whipped egg methods. Students explore the techniques of slicing, filling, and decorating layer cakes with a variety of decorating techniques, including icings and piping. Students study the history of decorated cakes such as tiered wedding cakes and theme cakes. Topics such as pricing, selling, and displaying high-end decorative cakes are covered and demonstrated. Prerequisite(s): CUL 151. Two lecture hours and four lab hours per week. Instructional Support Fee applies.

Course Student Learning Outcomes

1. Demonstrate the creamed fat and whipped egg cake making methods 2. Demonstrate decorating techniques used in theme cakes 3. Design and decorate tiered wedding cakes 4. Make a variety of decorative elements using gum paste and pastillage.

Credits: 3

Program: Culinary Arts