

# CUL 221 - CHOCOLATE AND CAKE DESIGN

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## Course Description

This course is designed for students who wish to pursue a career in pastry arts. It is designed for students that would like to expand their creative talents in areas of chocolate artistry and cake decorating. In this course students will learn through lecture, demonstrations and lab work the characteristics of chocolate, chocolate tempering and modeling, candies, fillings, centerpieces, molds & decorations. The cake decoration portion of the course will cover buttercream recipes, history of cake decorating and tools, preparation of boards, papers, columns, boxes, etc., the art of icing a cake, basic cake covering using combs and spatulas, basic piping skills and the use of decorating tips, border skills, floral piping skills, art of swag and drapery applications, art of writing and coloring on a cake. Course includes how to create and display wedding cakes, icings, fondant, pastillage, and gum paste. Group 2 course.

## Credit Hours

4

## Contact Hours

8

## Lab Hours

8

## Required Prerequisites

CUL 110, CUL 118, CUL 218 may be taken concurrently

## General Education Outcomes supported by this course

Quantitative Reasoning

## Course Learning Outcomes

### Knowledge:

- Identify and utilize equipment and utensils that are found in the baking industry today.
- Identify effective methods with the various décor mediums and properly maintain the equipment used.

### Application:

- Develop the useful skills to be able to imagine, design, create and ultimately follow through with the construction/assembly of various wedding cakes.
- Develop the skills to prepare a variety of specialty castings.
- Modify recipes to reflect accuracy and the quantity needed for production and profitability.

### Integration:

- Understand the basics of the industry and how those similarities relate to the rest of the world.
- Ultimately have a better understanding of how to direct/regulate their own abilities/learning.

### Human Dimension:

- Be able to interact with others in teams and understand the importance of professionalism as it relates to the baking/pastry industry today.

- How to manage and interact with others in the back of the house areas.
- Decide to become part of the Hospitality industry.

### Caring - Civic Learning:

- Develop a curiosity about the cake decorating, chocolate industry and to help apply the basic applications.
- To be excited and proud of the accomplishments and to have a better sense of value.

### Learning How to Learn:

- Students will learn to implement self-discipline and the ability to multi-task and work efficiently and develop a sense of urgency while on task and in daily work situations.
- Know how to keep learning about this subject after the course is over.
- Be familiar with and be able to produce baked products acquired from relevant resources.
- Be able to respond to new trends in baking and pastry arts by keeping abreast with current industry knowledge.