

CUL 228 - CAKE DESIGN AND DECORATING

Course Description

This course is designed for students who wish to expand their creative talents in areas of cake decorating and artistry. In this course, students will learn through lectures, demonstrations, and lab work how to utilize cake decorating tools, prepare cake boards and columns, etc., while practicing environmental stewardship and zero or reduced waste initiatives. Students will also become familiar with buttercreams, the art of icing cakes, and piping skills. This course will also demonstrate how to create and display wedding cakes, icings, fondants, pastillage, and gum paste. Fundamental techniques for creating specific products without the use of eggs and dairy are explored. Group 2 course. Departmental signature required.

Credit Hours

3

Contact Hours

Required Prerequisites

CUL 118

General Education Outcomes supported by this course

Quantitative Reasoning