

Print Date: 7/15/14
Course Objectives/Course Outline
Spokane Community College

Course Title: Special Occasion Cakes

Prefix and Course Number: BAK 120

Course Learning Outcomes:

By the end of this course, a student should be able to:

- Mix icing correctly
- Demonstrate correct use of equipment
- Score cakes for cutting
- Create cones from parchment
- Demonstrate the use of cones, pastry bags, knives, spatulas, and tips
- Balance designs and words for symmetry in design
- Develop a production schedule
- Develop clean-as-you-go techniques
- Demonstrate basic skills using an icing comb

I. Types of Cake Finishing Techniques

- A. Ordering Ingredients
- B. Splitting
- C. Filling
- D. Proper Equipment Uses for Cakes
- E. Airbrush Techniques
- F. Color Use and Composition

II. Icing

- A. Crumb Elimination and Trimming Techniques
- B. Flowers and Greenery
- C. Borders
- D. Script
- E. Simple Bubble Figures

III. Counter Experience

- A. Customer Service
- B. Product Display
- C. Proper Closing of Store