

Course Objectives/Course Outline
Spokane Community College

Course Title: Tortes and Gateau

Prefix and Course Number: BAK 121

Course Learning Outcomes:

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

- Demonstrate organizational skills
- Demonstrate precision in workmanship
- Utilize proper equipment
- Set up and use proper sanitation techniques of equipment

Course Outline:

- I. Dessert Cakes
 - A. Tortes
 - B. Gateau
 - C. Bar Cakes
- II. Icing
 - A. Garnish Techniques
 - B. Decorating Composition
 - C. Chocolate Pouring
- III. Counter Experience
 - A. Customer Service
 - B. Product Display
 - C. Proper Closing of Store