

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

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**Course Title: Rolled Fondant**

**Prefix and Course Number: BAK 131**

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**Course Learning Outcomes:**

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

- Assemble and prepare crumb icing
- Demonstrate proficiency when creating bows, drapes, and ruffles
- Display products to maximize sales
- Demonstrate high standards of interpersonal communications

**Course Outline:**

- I. Trimming Techniques
  - A. Assembly and Trimming Cake to Shape
  - B. Crumb Icing
  - C. Preparation of Cake Shape for Fondant
- II. Advanced Decorating Methods
  - A. Bows
  - B. Drapes
  - C. Ruffles
  - D. Applications
- III. Counter Experience
  - A. Customer Service
  - B. Product Display
  - C. Proper Closing of Store