

Course Objectives/Course Outline
Spokane Community College

Course Title: Wedding Cakes

Prefix and Course Number: BAK 248

Course Learning Outcomes:

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

- Maintain a clean and organized environment
- Utilize parchment cones and icing tubes
- Demonstrate the assembly of multi-layered cakes
- Create flowers, leaves and stems, and borders
- Demonstrate the proper use of a turntable and equipment
- Balance Designs and words to create symmetry

Course Outline:

- I. Preparation Methods
 - A. Cake Types
 - B. Split
 - C. Fill
 - D. Layer Sizing
- II. Icing Applications and Decorations
 - A. Proper Tool Selection
 - B. Smoothing Techniques
 - C. Proper Placement of Decorations
- III. Assembly of Finished Cake
 - A. Stands and Boards
 - B. Color Matching
 - C. Compatible Fillings
 - D. Assembly and Disassembly
 - D. Presentation
- IV. Counter Experience
 - A. Reading Cake Orders
 - B. Customer Service
 - C. Product Display
 - D. Proper Closing of Store