

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-22-22

[Syllabus Statements](#)

I. CATALOG DESCRIPTION

Course Number: FSDT1060
Course Title: Cake Design
Prerequisite(s): FSDT1050

Catalog Description: Cake decorating using basic techniques, decorator's icing and royal icing. Including classic and modern techniques. Shaped and carved cakes, fondant, marzipan, pastillage, royal icing and cumulating to a fully design and finished wedding cake.

Credit Hours: 2.0
Class Hours: 15
Lab Hours: 45
Total Contact Hours: 60

II. COURSE OBJECTIVES: *Course will:*

- A. Offer demonstration of tools, equipment and principles of cake decorating.
- B. Demonstrate advanced decorating techniques for cake decorating.
- C. Allow students to design cakes from scratch and implement techniques to complete finished products.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

- A. Student Learning Outcomes: *Student will be able to:*
 - 1. Demonstrate and critique their ability to use the tools and apply the principles of cake decorating.
 - 2. Critique cake designs and use that knowledge to produce their own cakes.
 - 3. Apply techniques from instruction to produce marzipan, pastillage, royal icing and buttercream decorations appropriate for cakes.
 - 4. Produce a 3 tiered wedding cake from design to finished product and deliver and serve to the public.
- B. General Education Learning Outcomes (GELOs)
 - 1. GELO #3: Career and Life Skills
Outcome 1: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

IV. CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information.*)

- A. Cake design
- B. Decorating/figures with marzipan, pastillage, royal icing and buttercream.
- C. Shaped and carved cakes.
- D. Fondant and advanced decorating techniques.
- E. Wedding cake design and production.

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): 'Professional Cake Decorating', Garrett, Toba, 2nd, Wiley, ISBN 978-0-470-38009-3
- B. Other Resources:
 - 1. Note taking materials and calculator

2. Online websites/audiovisuals
3. Class presentations
4. Computer with internet access

VI. METHODS OF PRESENTATION/INSTRUCTION

- A. Methods of presentation typically include a combination of the following:
1. Lecture, Lab work
 2. Power Point, Handouts
 3. Videos
 4. Class Discussion/Presentations/Small Group Work

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of the following:
1. Attendance and Lab Evaluation
 2. Lab Practicals/Projects
 3. Homework
 4. Exams

B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:

- A. Successful completion of all exams, projects and additional assignments.
- B. A grade of 70% (C) or better needed in degree programs.