

**Northwest Arkansas Community College**  
(Food Studies Division)

**Discipline Code**

FDST

**Course Number**

1223

**Course Title**

Cakes

**Catalog Description**

This course introduces students to the study and practice of cake production and cake decorating. There will be emphasis on ingredient identification and function, as well as mixing, baking and storage of product. Students practice basic scaling, panning, icing, and assembling of cakes, and also receive an introduction to decorating classic, wedding and special event cakes.

**Prerequisites**

FDST 1203

**Credit Hours**

3 credit hours

**Contact hours**

75 lab contact hours

**Load hours**

3.75 load hours

**Semesters Offered**

Fall, Spring

**ACTS Equivalent**

None

**Grade Mode**

A-F

**Learning Outcomes**

Students completing this course will:

- Perform basic cake mixing methods of various types
- Prepare various types of icings
- Perform basic piping techniques and other décor
- Assemble, decorate and cost a variety of cakes

## **General Education Outcomes Supported**

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

## **Standard Practices**

### **Topics list**

- Batter Method: Coffee Cakes, Pound Cake
- Batter Method: Butter and Oil Cakes
- Carrot and Fruit Cakes
- Foam Method: Genoise, Jaconde, Dacquoise
- Rolled Cakes
- Buttercream and Glazes, Piping Technique
- Royal Icing Techniques
- Fondant Work
- Gumpaste and Pastillage
- Cake Structure, Multi-tier Construction
- Petit Four

### **Learning activities**

- Lab work
- Quizzes
- Assigned readings

### **Assessments**

- Quizzes/exams
- Assignment, projects or presentations
- Review of student uniform, attitudes, behavior
- Participation in Brightwater/NWACC service-learning activity

### **Grading Guidelines**

Grading Scale/Course Evaluation Methods – A=90-100, B=80-89, C=70-79.9, D=60-69.9, F=0-59.9

### **Revised**

April 21, 2022