

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

**Discipline Code**

FDST

**Course Number**

2223

**Course Title**

Advanced Cakes

**Catalog Description**

This course is designed to teach techniques of intermediate and advanced cake production. Students will also get advanced instruction in special events cakes, scaling, panning, icing, and assembly, including wedding cakes. This course will also offer beginning to advanced cake decorating techniques that will allow the student to immediately enter the workforce.

**Prerequisites**

FDST 1223

**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:

- Analyze the effects of various costs on financial sustainability
- Create and communicate a comprehensive business plan
- Evaluate and maintain a clean and safe environment in alignment with relevant codes
- Communicate effectively and practice appropriate behavior and appearance
- Demonstrate stewardship of resources grounded on quadruple bottom line principles
- Effectively execute fundamental methods of food and beverage preparation

### **General Education Outcomes Supported**

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

### **Standard Practices**

#### **Topics list**

- Multi-layered sponge
- Entremet fillings
- Fruit Tortes
- Dobos Torte
- Napoleon Gateau
- Sacher
- Feuille d'Automne
- Alhambra
- Genoise a la Confiture Framboise
- Brasilia
- Juliana
- Opera Cake

#### **Learning activities Assessments**

- Quizzes/exams
- Lab work
- Assignment, projects or presentations
- Review of student uniform, attitudes, behavior

#### **Grading guidelines**

- Professionalism - 9% of overall grade
- Organization – 9% of overall grade
- Food Safety and Sanitation/Sustainability - 9% of overall grade
- Competency Based Learning Activity – 18% of overall grade
- Quizzes – 10% of overall grade
- Assignment(s), Projects, or Service-Learning Activity – 10% of overall grade
- Leadership - 5% of overall grade
- Practical Exam – 15% of overall grade
- Final Exam, Written – 15% of overall grade
- Experiential Learning Credit – 100-point max (no more than one letter grade increase)