

Washtenaw Community College Comprehensive Report

CUL 132 Cakes and Wedding Cake Design Effective Term: Fall 2018

Course Cover

Division: Business and Computer Technologies

Department: Culinary and Hospitality Management

Discipline: Culinary Arts

Course Number: 132

Org Number: 13510

Full Course Title: Cakes and Wedding Cake Design

Transcript Title: Cakes and Wedding Cake Design

Is Consultation with other department(s) required: No

Publish in the Following: College Catalog , Time Schedule , Web Page

Reason for Submission: Course Change

Change Information:

Course title

Course description

Pre-requisite, co-requisite, or enrollment restrictions

Objectives/Evaluation

Rationale: Course title change was requested by culinary consultant David Schneider.

Proposed Start Semester: Fall 2018

Course Description: The course is designed to teach elementary cake decorating techniques. Students will learn proper preparation for frosting and will demonstrate a variety of applications. The course progresses into advanced techniques including rolled fondant, lace pieces, ruffles, borders, gum paste flowers, and wedding cake construction. The title of this course was previously Basic Cake and Wedding Cake Design.

Course Credit Hours

Variable hours: No

Credits: 2

Lecture Hours: Instructor: 15 **Student:** 15

Lab: Instructor: 45 **Student:** 45

Clinical: Instructor: 0 **Student:** 0

Total Contact Hours: Instructor: 60 **Student:** 60

Repeatable for Credit: NO

Grading Methods: Letter Grades

Audit

Are lectures, labs, or clinicals offered as separate sections?: NO (same sections)

College-Level Reading and Writing

College-level Reading & Writing

College-Level Math

No Level Required

Requisites

Prerequisite

CUL 110 minimum grade "C"; may enroll concurrently

General Education

Request Course Transfer

Proposed For:

Eastern Michigan University

Student Learning Outcomes

1. Demonstrate scaling of ingredients, use of equipment, and describe the characteristics and function of ingredients.

Assessment 1

Assessment Tool: Final project and essay question quiz

Assessment Date: Fall 2018

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All

How the assessment will be scored: Departmentally-developed rubric

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Department faculty

2. Demonstrate proper piping skills.

Assessment 1

Assessment Tool: Final project and essay question quiz

Assessment Date: Fall 2018

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All

How the assessment will be scored: Departmentally-developed rubric

Standard of success to be used for this assessment: 70% of all students will score 70% or higher.

Who will score and analyze the data: Department faculty

3. Demonstrate basic principles and uses of various sugar paste, buttercreams and other icings, such as decorator icing and royal icing.

Assessment 1

Assessment Tool: Final project and essay question quiz

Assessment Date: Fall 2018

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All

How the assessment will be scored: Departmentally-developed rubric

Standard of success to be used for this assessment: 70% of students will score 70% or higher

Who will score and analyze the data: Department faculty

4. Apply and demonstrate basic principles of assembling all-occasion cakes and wedding cakes.

Assessment 1

Assessment Tool: Final project and essay question quiz

Assessment Date: Fall 2018

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All

How the assessment will be scored: Departmentally-developed rubric

Standard of success to be used for this assessment: 70% of all students will score 70% or higher

Who will score and analyze the data: Department faculty

Course Objectives

1. Acquire proficiency with weights and volume measurements, and proper use of tools and equipment.
2. Identify basic baking terminology and equipment required for cake decorating.
3. Acquire proficiency in the utilization of working with buttercreams and royal icing.
4. Recognize and demonstrate the use of food colors, including gels, pastes, liquids and powders.
5. Apply the principles of producing a variety of flowers, borders, garlands, string work and inscriptions.
6. Demonstrate techniques using rolled fondant, gumpaste and chocolate clay.
7. Apply the principles to produce simple cake toppers. Demonstrate basic techniques to construct an all-occasion cake and wedding cake with or without supports.

New Resources for Course

No textbook required. Cake decorating and gumpaste supplies are required. Standard uniform policy required. Additional resources from the web, books and magazines.

Course Textbooks/Resources

Textbooks
Manuals
Periodicals
Software

Equipment/Facilities

Other: Culinary lab kitchen

<u>Reviewer</u>	<u>Action</u>	<u>Date</u>
Faculty Preparer: <i>Sharyl Politi</i>	<i>Faculty Preparer</i>	<i>Jan 09, 2018</i>
Department Chair/Area Director: <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Jan 09, 2018</i>
Dean: <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Jan 16, 2018</i>
Curriculum Committee Chair:		
Assessment Committee Chair:		
Vice President for Instruction: <i>Kimberly Hurns</i>	<i>Conditional Approval</i>	<i>Jan 22, 2018</i>