

Washtenaw Community College Comprehensive Report

CUL 215 Cake Decorating Techniques Effective Term: Spring/Summer 2020

Course Cover

Division: Business and Computer Technologies

Department: Culinary and Hospitality Management

Discipline: Culinary Arts

Course Number: 215

Org Number: 13500

Full Course Title: Cake Decorating Techniques

Transcript Title: Cake Decorating Techniques

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:

Consultation with all departments affected by this course is required.

Pre-requisite, co-requisite, or enrollment restrictions

Rationale: Add prerequisite

Proposed Start Semester: Winter 2020

Course Description: In this course, students learn the advanced techniques of cake decorating. Students will be introduced to new skills such as airbrushing, cake construction and mold making. Students will continue to advance their skills in piping, gumpaste and fondant work. The title of the course was previously Advanced Cake Decorating.

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"

and

Prerequisite

CUL 104 Minimum grade "C"

General Education**Request Course Transfer****Proposed For:**

Eastern Michigan University

Student Learning Outcomes

1. Apply the principles for airbrushing and advanced gumpaste techniques.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: Random sample of 50% of students in all sections

How the assessment will be scored: The competency checklist will be scored against the rubric based on the competencies mandated by the American Culinary Federation

Standard of success to be used for this assessment: 70% of the students will score an average of 70% or better on the competency checklist

Who will score and analyze the data: Departmental faculty will score and analyze the data

2. Apply the principles of cake construction, advanced piping skills and advanced fondant techniques.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: Random sample of 50% of students in all sections

How the assessment will be scored: The competency checklist will be scored against the rubric based on the competencies mandated by the American Culinary Federation

Standard of success to be used for this assessment: 70% of the students will score an average of 70% or better on the competency checklist

Who will score and analyze the data: Departmental faculty will score and analyze the data

3. Apply the basic principles of silicone mold making.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: Random sample of 50% of students in all sections

How the assessment will be scored: The competency checklist will be scored against the rubric based on the competencies mandated by the American Culinary Federation

Standard of success to be used for this assessment: 70% of the students will score an average of 70% or better on the competency checklist

Who will score and analyze the data: Departmental faculty will score and analyze the data

Course Objectives

1. Demonstrate the principles of airbrushing.
2. Create a product using advanced gumpaste techniques.
3. Demonstrate how to correctly construct a cake.
4. Demonstrate the principles of cake carving.

5. Complete a Cake Contract as a legal document.
6. Demonstrate the use of a Cake Contract.
7. Produce a fondant cake using advanced piping skills.
8. Produce a fondant cake using advanced fondant techniques.
9. Demonstrate the various uses of food color powders and dusts.
10. Demonstrate making food-grade silicone molds.
11. Produce decorations for silicone molds.
12. Complete the practical exam using skills learned in this course.

New Resources for Course

Course Textbooks/Resources

Textbooks
Manuals
Periodicals
Software

Equipment/Facilities

Level II classroom
Other: Kitchen lab

<u>Reviewer</u>	<u>Action</u>	<u>Date</u>
Faculty Preparer: <i>Sharyl Politi</i>	<i>Faculty Preparer</i>	<i>Nov 17, 2019</i>
Department Chair/Area Director: <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Nov 20, 2019</i>
Dean: <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Nov 21, 2019</i>
Curriculum Committee Chair: <i>Lisa Veasey</i>	<i>Recommend Approval</i>	<i>Jan 13, 2020</i>
Assessment Committee Chair: <i>Shawn Deron</i>	<i>Recommend Approval</i>	<i>Jan 14, 2020</i>
Vice President for Instruction: <i>Kimberly Hurns</i>	<i>Approve</i>	<i>Jan 20, 2020</i>

Washtenaw Community College Comprehensive Report

CUL 215 Cake Decorating Techniques Effective Term: Fall 2018

Course Cover

Division: Business and Computer Technologies

Department: Culinary and Hospitality Management

Discipline: Culinary Arts

Course Number: 215

Org Number: 13500

Full Course Title: Cake Decorating Techniques

Transcript Title: Cake Decorating Techniques

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

Pre-requisite, co-requisite, or enrollment restrictions

Objectives/Evaluation

Rationale: Course title and course number change was proposed by culinary consultant David Schneider.

Proposed Start Semester: Fall 2018

Course Description: This class is designed for students to learn the advanced techniques of cake decorating. Students will be introduced to new skills such as airbrushing, cake construction and mold making. Students will continue to advance their skills in piping, gumpaste and fondant work. The title of the course was previously Advanced Cake Decorating.

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"

and

Prerequisite

CUL 132 minimum grade "C"

General Education

Request Course Transfer

Proposed For:

Eastern Michigan University

Student Learning Outcomes

1. Apply the principles for airbrushing and advanced gumpaste techniques.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: Random sample of 50% of students in all sections

How the assessment will be scored: The competency checklist will be scored against the rubric based on the competencies mandated by the American Culinary Federation

Standard of success to be used for this assessment: 70% of the students will score an average of 70% or better on the competency checklist

Who will score and analyze the data: Departmental faculty will blind-score the competency checklist

2. Apply the principles of cake construction, advanced piping skills and advanced fondant techniques.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: Random sample of 50% of students in all sections

How the assessment will be scored: The competency checklist will be scored against the rubric based on the competencies mandated by the American Culinary Federation

Standard of success to be used for this assessment: 70% of the students will score an average of 70% or better on the competency checklist

Who will score and analyze the data: Departmental faculty will blind-score the competency checklist

3. Apply the basic principles of silicone mold making.

Assessment 1

Assessment Tool: Competency checklist

Assessment Date: Fall 2015

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: Random sample of 50% of students in all sections

How the assessment will be scored: The competency checklist will be scored against the rubric based on the competencies mandated by the American Culinary Federation

Standard of success to be used for this assessment: 70% of the students will score an average of 70% or better on the competency checklist

Who will score and analyze the data: Departmental faculty will blind-score the competency

checklist

Course Objectives

1. Demonstrate the principles of airbrushing.
2. Create a product using advanced gumpaste techniques.
3. Demonstrate how to correctly construct a cake.
4. Produce a fondant cake using advanced piping skills and fondant techniques.
5. Demonstrate making silicone molds.
6. Produce products from mold making.
7. Complete and evaluate a practical exam using skills learned in this course.

New Resources for Course

Course Textbooks/Resources

Textbooks
Manuals
Periodicals
Software

Equipment/Facilities

Level II classroom
Other: Kitchen lab

<u>Reviewer</u>	<u>Action</u>	<u>Date</u>
Faculty Preparer: <i>Sharyl Politi</i>	<i>Faculty Preparer</i>	<i>Dec 28, 2017</i>
Department Chair/Area Director: <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Jan 07, 2018</i>
Dean: <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Jan 09, 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>