

COURSE OUTLINE

OXNARD COLLEGE

- I. Course Identification and Justification:
 - A. Proposed course id: CRM R103C
Banner title: Cake Decorating and Assembly
Full title: Cake Decorating and Assembly
 - B. Reason(s) course is offered:
To expand the baking portion of CRM into a complete line of courses.
 - C. C-ID:
 1. C-ID Descriptor:
 2. C-ID Status:
 - D. Co-listed as:
Current: None

- II. Catalog Information:
 - A. Units:
Current: 2.50
 - B. Course Hours:
 1. In-Class Contact Hours:
Lecture: 8.75 Activity: 0 Lab: 105
 2. Total In-Class Contact Hours: 113.75
 3. Total Outside-of-Class Hours: 17.5
 4. Total Student Learning Hours: 131.25
 - C. Prerequisites, Corequisites, Advisories, and Limitations on Enrollment:
 1. Prerequisites
Current:
CRM R103A: Introduction to Baking Techniques
 2. Corequisites
Current:
 3. Advisories:
Current:
 4. Limitations on Enrollment:
Current:
 - D. Catalog description:
Current:
This course will cover advanced cake decoration of single layer and multi-tier special

event cakes. Making wedding cakes, birthday cakes, and Quinceañera cakes will be covered. Multiple frosting types and techniques will be employed. Students mastering these techniques will be able to obtain entry level cake decorating positions.

- E. Fees:
Current: \$ None

- F. Field trips:
Current:
Will be required: []
May be required: [X]
Will not be required: []

- G. Repeatability:
Current:
A - Not designed as repeatable

- H. Credit basis:
Current:
Letter graded only []
Pass/no pass []
Student option [X]

- I. Credit by exam:
Current:
Petitions may be granted: []
Petitions will not be granted: [X]

III. Course Objectives:

Upon successful completion of this course, the student should be able to:

- A. Make Sponge Cakes
- B. Make Butter Cakes
- C. Make Butter Cream Frosting (Italian, Swiss, German, French) & Fillings
- D. Make Roulades/Rolled Cakes
- E. Make Marzipan & Rolled Fondant
- F. Make Fruit and Vegetable Cakes
- G. Make Custard Cakes
- H. Make Fruit Fillings: Fresh, Bavarian, Flavored Creams; Charlotte (Royal)

IV. Student Learning Outcomes:

- A. Students will be able to perform the steps to construct a several layered cake with different types of fillings and toppings
- B. Students will be able to prepare a variety of cake types
- C. Students will be able to demonstrate an advanced level usage of specialty tools used to decorate cakes.

V. Course Content:

Topics to be covered include, but are not limited to:

- A. Sponge Cakes - Cold and Warm foaming mentor
- B. Butter Cakes

- C. Buttercream Frosting & Filling: Icing cakes with the different types of buttercreams: Italian, Swiss, German, French
- D. Roulades/ Rolled Cakes; various types of fillings used with this type of cake
- E. Marzipan & Rolled Fondant
- F. Fruit / Vegetable Cakes
- G. Custard Cakes
- H. Fruit Fillings: Fresh, Bavarian, Flavored Creams; Charlottes (Royal)
- I. Essay on Celebrity Chef

VI. Lab Content:

- A. Baking Different Types of Cakes
- B. Making Frostings and Evenly Applying Them to Cake Tiers
- C. Making Rolled Cakes
- D. Rolling Fondant and Draping it on Cakes
- E. Making Fruit and Vegetable Cakes
- F. Baking Custard Cakes
- G. Making Fruit Filling

VII. Methods of Instruction:

Methods may include, but are not limited to:

- A. Instructor will guide students in the analysis of proper baking techniques
- B. Instructor will guide students through an exercise in cake decoration for a specialty event
- C. Instructor will illustrate to students how to complete the workbook assignments from related text on baking techniques

VIII. Methods of Evaluation and Assignments:

- A. Methods of evaluation for degree-applicable courses:
 - Essays [X]
 - Problem-Solving Assignments (Examples: Math-like problems, diagnosis & repair) [X]
 - Physical skills demonstrations (Examples: Performing arts, equipment operation) [X]

For any course, if "Essays" above is not checked, explain why.

- B. Typical graded assignments (methods of evaluation):
 - 1. Completion of specific skills, e.g., working in specified food prep stations, participating in a group baking project, etc.
 - 2. Final Written Exam
 - 3. Final Cake Showpiece
 - 4. Lab Performance Competencies
 - 5. Essay
- C. Typical outside of classroom assignments:
 - 1. Reading
 - a. Assignments based on handout from instructor
 - 2. Writing
 - a. Recipe conversions; evaluation of cookbooks
 - 3. Other
 - a. Participation in various college-sponsored food service activities

IX. Textbooks and Instructional Materials:

A. Textbooks/Resources:

1. Austin, Maggie (2017). *Maggie Austin Cake: Artistry and Technique* (1st/e). New York Houghton Mifflin Harcourt Publishing .
2. This course will use free electronic educational resources vetted by the instructor.

B. Other instructional materials:

1. Students will utilize approved internet resources i.e. online food magazines, blogs, and various social media platforms.

X. Minimum Qualifications and Additional Certifications:

A. Minimum qualifications:

1. Culinary Arts/Food Technology

B. Additional certifications:

1. Description of certification requirement:
2. Name of statute, regulation, or licensing/certification organization requiring this certification:

XI. Approval Dates

Curriculum Committee Approval Date: 10/25/2017

Board of Trustees Approval Date: 11/14/2017

State Approval Date: 12/13/2017

Catalog Start Date: Spring 2018

XII. Distance Learning Appendix

A. Methods of Instruction

Methods may include, but are not limited to:

B. Information Transfer

Methods may include, but are not limited to:

Course ID: 2282