

# CRM R103C: CAKE DECORATING AND ASSEMBLY

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**Originator**

ahart

**College**

Oxnard College

**Discipline (CB01A)**

CRM - Culinary Arts &amp; Restaurant Mgt

**Course Number (CB01B)**

R103C

**Course Title (CB02)**

Cake Decorating and Assembly

**Banner/Short Title**

Cake Decorating and Assembly

**Credit Type**

Credit

**Start Term**

Fall 2021

**Formerly**

CRM R198I

**Catalog Course Description**

This course will cover advanced cake decoration of single layer and multi-tier special event cakes. Making wedding cakes, birthday cakes, and quinceanera cakes will be covered. Multiple frosting types and techniques will be employed. Students mastering techniques taught in this course will be qualified for entry level cake decorating positions.

**Taxonomy of Programs (TOP) Code (CB03)**

1306.30 - \*Culinary Arts

**Course Credit Status (CB04)**

D (Credit - Degree Applicable)

**Course Transfer Status (CB05) (select one only)**

B (Transferable to CSU only)

**Course Basic Skills Status (CB08)**

N - The Course is Not a Basic Skills Course

**SAM Priority Code (CB09)**

B - Advanced Occupational

**Course Cooperative Work Experience Education Status (CB10)**

N - Is Not Part of a Cooperative Work Experience Education Program

**Course Classification Status (CB11)**

Y - Credit Course

**Educational Assistance Class Instruction (Approved Special Class) (CB13)**

N - The Course is Not an Approved Special Class

**Course Prior to Transfer Level (CB21)**

Y - Not Applicable

**Course Noncredit Category (CB22)**

Y - Credit Course

**Funding Agency Category (CB23)**

Y - Not Applicable (Funding Not Used)

**Course Program Status (CB24)**

2 - Not Program Applicable

**General Education Status (CB25)**

Y - Not Applicable

**Support Course Status (CB26)**

N - Course is not a support course

**Field trips**

May be required

**Grading method**

Letter Graded

**Alternate grading methods**

Student Option- Letter/Pass  
Pass/No Pass Grading

**Does this course require an instructional materials fee?**

No

**Repeatable for Credit**

No

**Is this course part of a family?**

No

**Units and Hours**

**Carnegie Unit Override**

No

**In-Class**

**Lecture**

**Minimum Contact/In-Class Lecture Hours**

8.75

**Maximum Contact/In-Class Lecture Hours**

8.75

**Activity**

**Laboratory**

**Minimum Contact/In-Class Laboratory Hours**

105

**Maximum Contact/In-Class Laboratory Hours**

105

**Total in-Class****Total in-Class****Total Minimum Contact/In-Class Hours**

113.75

**Total Maximum Contact/In-Class Hours**

113.75

**Outside-of-Class****Internship/Cooperative Work Experience****Paid****Unpaid****Total Outside-of-Class****Total Outside-of-Class****Minimum Outside-of-Class Hours**

17.5

**Maximum Outside-of-Class Hours**

17.5

**Total Student Learning****Total Student Learning****Total Minimum Student Learning Hours**

131.25

**Total Maximum Student Learning Hours**

131.25

**Minimum Units (CB07)**

2.5

**Maximum Units (CB06)**

2.5

**Prerequisites**

CRM R103A

**Entrance Skills****Entrance Skills**

Students should be able to execute basic quick bread, cake, and laminate dough recipes. Students should be able to convert recipes for big batch cooking. Students should be able to create advanced level pour method cakes and cake decorating.

**Prerequisite Course Objectives**

CRM R103A-Apply basic baking principles

CRM R103A-Demonstrate the use of accurate weights and measures of ingredients

CRM R103A-Prepare specialty desserts

**Requisite Justification****Requisite Type**

Prerequisite

**Requisite**

CRM R103A

**Requisite Description**

Course in a sequence

**Level of Scrutiny/Justification**

Content review

**Student Learning Outcomes (CSLOs)****Upon satisfactory completion of the course, students will be able to:**

- |   |  |
|---|--|
| 1 | Students will be able to perform the steps to construct a several layered cake with different types of fillings and toppings |
| 2 | Students will be able to prepare a variety of cake types   |
| 3 | Students will be able to demonstrate an advanced level usage of specialty tools used to decorate cakes.                      |

**Course Objectives****Upon satisfactory completion of the course, students will be able to:**

- |   |  |
|---|--|
| 1 | Make Sponge Cakes  |
| 2 | Make Butter Cakes  |
| 3 | Make Butter Cream Frosting (Italian, Swiss, German, French) & Fillings   |
| 4 | Make Roulades/Rolled Cakes   |
| 5 | Make Marzipan & Rolled Fondant   |
| 6 | Make Fruit and Vegetable Cakes   |
| 7 | Make Custard Cakes   |
| 8 | Make Fruit Fillings: Fresh, Bavarian, Flavored Creams; Charlotte (Royal) |

**Course Content****Lecture/Course Content**

1. Sponge Cakes - Cold and Warm foaming method
2. Butter Cakes
3. Buttercream Frosting & Filling: Icing cakes with the different types of buttercreams: Italian, Swiss, German, French
4. Roulades/ Rolled Cakes; various types of fillings used with this type of cake
5. Marzipan & Rolled Fondant
6. Fruit / Vegetable Cakes
7. Custard Cakes
8. Fruit Fillings: Fresh, Bavarian, Flavored Creams; Charlottes (Royal)
9. Essay on Celebrity Chef

**Laboratory or Activity Content**

1. Baking Different Types of Cakes
2. Making Frostings and Evenly Applying Them to Cake Tiers
3. Making Rolled Cakes
4. Rolling Fondant and Draping it on Cakes
5. Making Fruit and Vegetable Cakes
6. Baking Custard Cakes
7. Making Fruit Filling

**Methods of Evaluation****Which of these methods will students use to demonstrate proficiency in the subject matter of this course? (Check all that apply):**

Skills demonstrations  
Written expression

**Methods of Evaluation may include, but are not limited to, the following typical classroom assessment techniques/required assignments (check as many as are deemed appropriate):**

Essays  
Projects  
Problem-Solving Assignments

## **Instructional Methodology**

**Specify the methods of instruction that may be employed in this course**

Audio-visual presentations  
Class discussions  
Distance Education  
Group discussions  
Guest speakers  
Lecture

**Describe specific examples of the methods the instructor will use:**

1. Instructor will use powerpoint presentations as well as open sourced resources like youtube videos for audio-visual presentations.
2. Virtual discussions will be utilized in distance education scenarios and guided topic discussions will be used while in person lectures are conducted.
3. Guest speakers like local chefs and restaurateurs will be used either via zoom for DE or in person for onsite lectures.
4. Students will view demos in labs and replicate dishes as laboratory activities
5. Lectures via zoom will be used for DE scenarios or on site lectures following the most recently adopted book.

## **Representative Course Assignments**

### **Writing Assignments**

1. Recipe conversions; evaluation of cookbooks

### **Critical Thinking Assignments**

1. Students will be given hypothetical scenarios about altitude and temperature and have to find solutions to overcome atmospheric pressure in baking.

### **Reading Assignments**

1. Assignments based on handout from instructor

### **Skills Demonstrations**

1. Baking different types of cakes
2. Making frosting and evenly applying them to cake tiers
3. Making rolled cakes
4. Rolling fondant and draping it on cakes
5. Making fruit and vegetable cakes
6. Basic custard cakes
7. Making fruit filling

### **Other assignments (if applicable)**

1. Participation in various college-sponsored food service activities

## **Outside Assignments**

### **Representative Outside 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

**District General Education**

**A. Natural Sciences**

**B. Social and Behavioral Sciences**

**C. Humanities**

**D. Language and Rationality**

**E. Health and Physical Education/Kinesiology**

**F. Ethnic Studies/Gender Studies**

**CSU GE-Breadth**

**Area A: English Language Communication and Critical Thinking**

**Area B: Scientific Inquiry and Quantitative Reasoning**

**Area C: Arts and Humanities**

**Area D: Social Sciences**

**Area E: Lifelong Learning and Self-Development**

**Area F: Ethnic Studies**

**CSU Graduation Requirement in U.S. History, Constitution and American Ideals:**

**IGETC**

**Area 1: English Communication**

**Area 2A: Mathematical Concepts & Quantitative Reasoning**

**Area 3: Arts and Humanities**

**Area 4: Social and Behavioral Sciences**

**Area 5: Physical and Biological Sciences**

**Area 6: Languages Other than English (LOTE)**

**Textbooks and Lab Manuals**

**Resource Type**

Textbook

**Classic Textbook**

Yes

**Description**

Austin, Maggie (2017). *Maggie Austin Cake: Artistry and Technique* (1st). New York Houghton Mifflin Harcourt Publishing . 9780544703

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**Resource Type**

Other Resource Type

**Description**

This course will use free electronic educational resources vetted by the instructor.

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**Resource Type**

Other Instructional Materials

**Description**

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

**Distance Education Addendum****Definitions****Distance Education Modalities**

Hybrid (51%–99% online)

Hybrid (1%–50% online)

100% online

**Faculty Certifications**

Faculty assigned to teach Hybrid or Fully Online sections of this course will receive training in how to satisfy the Federal and state regulations governing regular effective/substantive contact for distance education. The training will include common elements in the district-supported learning management system (LMS), online teaching methods, regular effective/substantive contact, and best practices.

Yes

Faculty assigned to teach Hybrid or Fully Online sections of this course will meet with the EAC Alternate Media Specialist to ensure that the course content meets the required Federal and state accessibility standards for access by students with disabilities. Common areas for discussion include accessibility of PDF files, images, captioning of videos, Power Point presentations, math and scientific notation, and ensuring the use of style mark-up in Word documents.

Yes

**Regular Effective/Substantive Contact****Hybrid (1%–50% online) Modality:**

Method of Instruction	Document typical activities or assignments for each method of instruction
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.
Asynchronous Dialog (e.g., discussion board)	Regular use of asynchronous discussion boards will encourage various types of interaction and critical thinking skills among all course participants. Questions and topics posed will allow students to discuss, compare and contrast, identify, and analyze elements of the course content. Other discussion boards may be used for Q&A and general class discussion by students and instructor to facilitate student success and strengthen student learning outcomes.
Other DE (e.g., recorded lectures)	Students can submit video and/or pictures of cooking assignments to be evaluated by the instructor

**Hybrid (51%–99% online) Modality:**

Method of Instruction	Document typical activities or assignments for each method of instruction
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.

Asynchronous Dialog (e.g., discussion board)	Regular use of asynchronous discussion boards will encourage various types of interaction and critical thinking skills among all course participants. Questions and topics posed will allow students to discuss, compare and contrast, identify, and analyze elements of the course content. Other discussion boards may be used for Q&A and general class discussion by students and instructor to facilitate student success and strengthen student learning outcomes.
Other DE (e.g., recorded lectures)	Students can submit video and/or pictures of cooking assignments to be evaluated by the instructor

**100% online Modality:****Method of Instruction****Document typical activities or assignments for each method of instruction**

Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.
Asynchronous Dialog (e.g., discussion board)	Regular use of asynchronous discussion boards will encourage various types of interaction and critical thinking skills among all course participants. Questions and topics posed will allow students to discuss, compare and contrast, identify, and analyze elements of the course content. Other discussion boards may be used for Q&A and general class discussion by students and instructor to facilitate student success and strengthen student learning outcomes.
Other DE (e.g., recorded lectures)	Students can submit video and/or pictures of cooking assignments to be evaluated by the instructor

**Examinations****Hybrid (1%–50% online) Modality**

Online  
On campus

**Hybrid (51%–99% online) Modality**

Online  
On campus

**Primary Minimum Qualification**

CULINARY ARTS/FOOD TECHNOLOGY

**Review and Approval Dates****Department Chair**

09/17/2020

**Dean**

09/17/2020

**Technical Review**

10/28/2020

**Curriculum Committee**

10/28/2020

**DTRW-I**

MM/DD/YYYY

**Curriculum Committee**

11/25/2020



**Board**

MM/DD/YYYY

**CCCCO**

MM/DD/YYYY

**Control Number**

CCC000587943

**DOE/accreditation approval date**

MM/DD/YYYY