INSTRUCTIONAL PACKAGE

BKP-121

Cake Decorating & Finishing Techniques

Fall 2023

INSTRUCTIONAL PACKAGE

Course Information

Effective Term: <u>Fall 2023</u>

COURSE PREFIX: BKP-121   COURSE TITLE: Cake Decorating and Finishing

CONTACT HOURS: 9   CREDIT HOURS: 3

RATIONALE FOR THE COURSE:

This course reinforces the knowledge and skill learned in the preceding classes and helps students build confidence in the techniques of basic fundamental baking, pastry and decorating procedures in a restaurant or bakery service setting. The development of communication, teamwork, customer service, and ability to work in a professional pastry foodservice environment is accentuated. The concepts of mise en place, timelines, cake design, and a solid understanding of decorating and pastry foundations. Timing and organization skills are emphasized.

COURSE DESCRIPTION:

This course covers the techniques and assembling used in finishing theme cakes and international cakes with a variety of mediums used in commercial bakeshop This also course provides the information, tools and instruction to gain proficiency Cake decorating and Finishing Techniques Students learn assembly speed and increased their proficiency in meeting production deadlines with quality products.

PREREQUISITES/CO-REQUISITES:

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REQUIRED MATERIALS:

Advanced Bread and Pastries. A professional approach. Michael Suas. (2008). Delmaar Cengage Learning. Clifton Park, NY

Please visit the [BOOKSTORE](#) online site for most current textbook information. Use the direct link below to find textbooks.

Enter the semester, course prefix, number and section when prompted and you will be linked to the correct textbook.

ADDITIONAL REQUIREMENTS:

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Wilton Full size Nylon Rolling Pin, BPA Tool Bag, Masking Tape, Sharpie, Pen, Notebook, and Full

BPA Uniform as Stated in Culinary Division Documents

TECHNICAL REQUIREMENTS:

-Access to Desire2Learn (D2L), HGTC's learning management system (LMS) used for course materials.
-Access to the myHGTC portal for student self-services
-College email access – this is the college's primary official form of communication.

STUDENT IDENTIFICATION VERIFICATION:

Students enrolled in online courses will be required to participate in a minimum of one (1) proctored assignment and/or one (1) virtual event to support student identification verification. Please refer to your Instructor Information Sheet for information regarding this requirement.

CLASSROOM ETIQUETTE:

As a matter of courtesy to other students and your professor, please turn off cell phones and other communication/entertainment devices before class begins. If you are monitoring for an emergency, please notify your professor prior to class and switch cell phone ringers to vibrate.

NETIQUETTE: is the term commonly used to refer to conventions adopted by Internet users on the web, mailing lists, public forums, and in live chat focused on online communications etiquette. For more information regarding Netiquette expectations for distance learning courses, please visit Online Netiquette.

Part II: Student Learning Outcomes

COURSE LEARNING OUTCOMES and ASSESSMENTS*:

Upon successful completion of this course, the student should be able to:
1-Ice & Decorate Cakes
2-Theme cakes
3-Sculpture cakes modeling chocolate.
4-Boarders & string work Icing Flowers
5-Royal icing & butter-cream Fondant & gum past flowers
6-How to wrap fondant cakes Fondant accents & swags
7-Some minimum air brushing techniques

Students – please refer to the Instructor's Course Information sheet for specific information on assessments and due dates.

While objectives are specific areas of importance, competencies define a broader set of goals. At the completion of this course the student should be able to:

-How to stack & Decorate Tiered Cakes
-Select and use basic bakery equipment under different production scenarios
-List and define terminology specifically related to the production of baked goods
-Scale ingredients accurately
-List, describe and apply safety and sanitation practices used in handling baking ingredients and products

To identify and explain the following terms as they apply to the baking process:
-Fondant
-Gum paste
-Royal Icing
-Tylose
-Buttercream
-Rose Paste
-Glycerin
-Tiers
-Torte
-Borders
-String work
-Marzipan

Employability Skills:
One of the instructional goals of the International Culinary Institute of Myrtle Beach is to assist the student in developing employability skills by coaching and teaching. these skills. This is accomplished by setting high expectations and establishing. accountability for these expectations by giving timely, positive, and consistent. feedback. Both the instructor and the students will participate in a learning community that models excellent employability skills: Teamwork, Time Management, Communication, Problem Solving, and Professionalism.

GENERAL EDUCATION OUTCOMES:

This course fulfills the following General Education Outcomes through:
•Use sensory evaluations for testing the various properties of foods.
•Identify inorganic compounds most often used in food production and how. they affect organic compounds.
•Demonstrate standards for sanitary product use and storage of items. produced in the baking and pastry class

-Upon completion of this course, students will be able to:
-Communicate effectively.
-Think critically.
-Self and professional development.
-Effective Professional and Interpersonal

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-Communication (EPIC)
-Evaluation and Grading

Part III: Grading and Assessment

EVALUATION OF REQUIRED COURSE MEASURES/ARTIFACTS*:

Daily Points Breakdown (Total of 25 points per day) for 40% of Final Grade
 (An absence equals ZERO)
Personal Appearance / Uniform
1-5pts
Recipe cards/Course Pack
1-5 pts
Technical Skills/quality of work/participation
1-5 pts
Present and ON TIME
1-5 pts
Sanitation practices
1-5 pts

 D2L QUIZZES
(100-point scale) for 10% of Final Grade
There will be quizzes that will be given on D2L. These quizzes will also be your test bank for your final written exam.

Final Exams and Process
(140-point scale) for 35% of Final Grade
There are four parts to the Final Exam Process
1. Mid-term Fondant covered 8-inch Cake Presentation worth 40 points
2. Final Décor a Cake Presentation worth 40 points
3. Final Written Exam (vocabulary) 10 questions 2 points per question
4. Final Table Display (Mock Cake Biz) Presentation worth 40 points
These four parts will be explained in detail at the end of week one during lecture.
 No late assignments will be graded. You will receive a Zero for the Journal, Report or Test. This is your responsibility to keep up with!

Students' performance will be assessed and the weight associated with the various measures/artifacts are listed below.

Part IV: Attendance

Horry-Georgetown Technical College maintains a general attendance policy requiring students to be present for a minimum of 80 percent (80%) of their classes in order to receive credit for any course. Due

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to the varied nature of courses taught at the college, some faculty may require up to 90 percent (90%) attendance. Pursuant to 34 Code of Federal Regulations 228.22 - Return to Title IV Funds, once a student has missed over 20% of the course or has missed two (2) consecutive weeks, the faculty is obligated to withdraw the student and a student may not be permitted to reenroll. **Instructors define absentee limits for their class at the beginning of each term; please refer to the Instructor Course Information Sheet.**

For online and hybrid courses, check your Instructor's Course Information Sheet for any required on-site meeting times. Please note, instructors may require tests to be taken at approved testing sites, and if you use a testing center other than those provided by HGTC, the center may charge a fee for its services.

Part V: Student Resources

THE STUDENT SUCCESS AND TUTORING CENTER (SSTC):

The SSTC offers to all students the following **free** resources:

1. **Academic tutors** for most subject areas, **Writing Center support**, and **college success skills**.

2. Online **tutoring** and academic support resources.

3. Professional and interpersonal communication **coaching** in the EPIC Labs.

Visit the Student Success & Tutoring Center website for more information. To schedule tutoring, contact the SSTC at sstc@hgtc.edu or self-schedule in the Penji iOS/Android app or at www.penjiapp.com. Email sstc@hgtc.edu or call SSTC Conway, 349-7872; SSTC Grand Strand, 477-2113; and SSTC Georgetown, 520-1455, or go to the Online Resource Center to access on-demand resources.

STUDENT INFORMATION CENTER: TECH Central

TECH Central offers to all students the following free resources:

1. **Getting around HGTC**: General information and guidance for enrollment, financial aid, registration, and payment plan support!
2. Use the Online Resource Center (ORC) including Office 365 support, password resets, and username information.
3. **In-person workshops, online tutorials and more services** are available in Desire2Learn, Student Portal, Degree Works, and Office 365.

4. **Chat with our staff on TECH Talk**, our live chat service. TECH Talk can be accessed on the student portal and on TECH Central's website, or by texting questions to (843) 375-8552.

Visit the [Tech Central](#) website for more information. Live Chat and Center locations are posted on the website. Or please call (843) 349 – TECH (8324), Option #1.

HGTC LIBRARY:

Each campus location has a library where HGTC students, faculty, and staff may check out materials with their HGTC ID. All three HGTC campus libraries are equipped with computers to support academic research and related school work; printing is available as well. Visit the [Library](#) website for more information or call (843) 349-5268.

STUDENT TESTING:

Proctoring can be accomplished either face-to-face at an approved site or online through our online proctoring service. To find out more about proctoring services, please visit the [Online Testing](#) section of the HGTC's Testing Center webpage.

Testing in an **online/hybrid** course and in **make-up exam** situations may be accomplished in a variety of ways:
- Test administered within D2L
- Test administered in writing on paper
- Test administered through Publisher Platforms (which may have a fee associated with the usage)

Furthermore, tests may have time limits and/or require a proctor.

Proctoring can be accomplished either face-to-face at an approved site or online through our online proctoring service. To find out more about proctoring services, please visit the [Online Testing](#) section of the HGTC's Testing Center webpage

The **Instructor Information Sheet** will have more details on test requirements for your course.

DISABILITY SERVICES:

HGTC is committed to providing an accessible environment for students with disabilities. Inquiries may be directed to HGTC's [Accessibility and Disability Service webpage](#). The Accessibility and Disability staff will review documentation of the student's disability and, in a confidential setting with the student, develop an educational accommodation plan.

Note: It is the student's responsibility to self-identify as needing accommodations and to provide acceptable documentation. After a student has self-identified and submitted documentation of a

disability, accommodations may be determined, accepted, and provided.

STATEMENT OF EQUAL OPPORTUNITY/NON-DISCRIMINATION STATEMENT:

Horry-Georgetown Technical College prohibits discrimination and harassment, including sexual harassment and abuse, on the basis of race, color, sex, national or ethnic origin, age, religion, disability, marital or family status, veteran status, political ideas, sexual orientation, gender identity, or pregnancy, childbirth, or related medical conditions, including, but not limited to, lactation in educational programs and/or activities.

TITLE IX REQUIREMENTS:

All students (as well as other persons) at Horry-Georgetown Technical College are protected by Title IX—regardless of their sex, sexual orientation, gender identity, part- or full-time status, disability, race, or national origin—in all aspects of educational programs and activities. Any student, or other member of the college community, who believes that he/she is or has been a victim of sexual harassment or sexual violence may file a report with the college's Chief Student Services Officer, campus law enforcement, or with the college's Title IX Coordinator or designee.

> *Faculty and Staff are required to report incidents to the Title IX Coordinators when involving students. The only HGTC employees exempt from mandatory reporting are licensed mental health professionals (only as part of their job description such as counseling services).

INQUIRIES REGARDING THE NON-DISCRIMINATION/TITLE IX POLICIES:

Student and prospective student inquiries concerning Section 504, Title II, Title VII, and Title IX and their application to the College or any student decision may be directed to the Vice President for Student Affairs.

> **Dr. Melissa Batten, VP Student Affairs**
> *Title IX, Section 504, and Title II Coordinator*
> Building 1100, Room 107A, Conway Campus
> PO Box 261966, Conway, SC 29528-6066
> 843-349-5228
> Melissa.Batten@hgtc.edu

Employee and applicant inquiries concerning Section 504, Title II, and Title IX and their application to the College may be directed to the Vice President for Human Resources.

> **Jacquelyne Snyder, VP Human Resources**
> *Affirmative Action/Equal Opportunity Officer and Title IX Coordinator*
> Building 200, Room 205B, Conway Campus
> PO Box 261966, Conway, SC 29528-6066
> 843-349-5212
> Jacquelyne.Snyder@hgtc.edu