

Milwaukee Area Technical College

BAKING-113 Cake Decorating, Icing, and Pastry Bags

Course Outcome Summary

Course Information

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| Description | Practical training is offered in color design as applied to cake decorating. Practice is given in executing different tips, icings, and pastry bag usage in a bakery setting. Students are exposed to icing cakes, decorating cakes using butter cream flowers, figure piping and many seasonal products used in a production setting. |
| Total Credits | 3 |
| Total Hours | 96 |

To Apply for Credit for Prior Learning and Experience

- Students must submit a portfolio, resume, and letter(s) of work reference from their employer(s).
- The portfolio should include a narrative explanation of your knowledge of the course competencies.
- For more information contact the Baking & Pastry Arts Department Chairperson John Reiss – reissj@matc.edu

Program Outcomes

1. Demonstrate Baking skills and pastry skills

Type *TSA* *Status* *WIP*

Summative Assessment Strategies

- 1.1. Skill Demonstration
- 1.2. Complete a written exam

Criteria

- 1.1. Demonstrate the techniques on how to make the three types of meringue
- 1.2. Bake a quick bread using the creaming method
- 1.3. Pass the servsafe sanitation exam with a score of 75% or above

2. Apply principles of safety and sanitation in food service operations

Type *State Aligned* *Status* *WIP*

3. Apply principles of nutrition

Type *TSA* *Status* *WIP*

4. Analyze food service financial information

Type *TSA* *Status* *WIP*

Course Competencies

1. Learner must demonstrate sanitation 100% of the time in class.

Linked Program Outcomes

Apply principles of nutrition

Assessment Strategies

1.1. Presentation

Criteria

Your performance will be successful when:

- 1.1. learner wears gloves when decorating
- 1.2. learner reads code dates
- 1.3. learner rotates stock
- 1.4. learner checks cakes for quality
- 1.5. learner labels cakes for store
- 1.6. learner creates shelf life for each cake
- 1.7. learner completes own share of tasks necessary when working in a group

Learning Objectives

- 1.a. wear gloves when working with food
- 1.b. wash and sanitize all equipment

2. Produce airbrush designs after using the air brush within 3 classes.

Linked Career Essentials

Technological Competency

Assessment Strategies

2.1. Skill Demonstration

Criteria

Your performance will be successful when:

- 2.1. learner follows sanitation procedures
- 2.2. learner sets up air brush
- 2.3. learner tests air brush by spraying
- 2.4. learner sprays cake creating a background
- 2.5. learner sprays cake to create a design
- 2.6. learner procedures smooth icing on cake
- 2.7. learner completes own share of tasks necessary when working in a group
- 2.8. learner cleans airbrush

Learning Objectives

- 2.a. use learned techniques to produce a design
- 2.b. Create a color scene

3. Ice cakes with buttercream icing within 3 hours .

Linked Program Outcomes

Apply principles of safety and sanitation in food service operations
Analyze food service financial information

Assessment Strategies

3.1. Performance

Criteria

Your performance will be successful when:

- 3.1. learner creates an even, smooth cake
- 3.2. learner follows safety procedures
- 3.3. learner follows sanitation procedures
- 3.4. learner cuts layers
- 3.5. learner applies icing

- 3.6. learner smooths icing
- 3.7. learner completes his/her own share of tasks necessary when working in a group
- 3.8. learner follows sanitation procedures

Learning Objectives

- 3.a. Use cake spatula to ice the cake
- 3.b. level icing until smooth

4. Produce borders within the first 2 weeks of class.

Linked Program Outcomes

Analyze food service financial information

Assessment Strategies

- 4.1. Demonstration

Criteria

Your performance will be successful when:

- 4.1. learner creates an even, consistent border
- 4.2. learner creates cake borders that are proportional to the size of the cake
- 4.3. learner demonstrates a shell border
- 4.4. learner demonstrates a star border
- 4.5. learner demonstrates a rosette border
- 4.6. learner demonstrates a reverse shell border
- 4.7. learner demonstrates an "E" border
- 4.8. learner demonstrates a "C" border
- 4.9. learner follows sanitation procedures

Learning Objectives

- 4.a. Adjust the pressure in the pastry bag
- 4.b. Choose the correct tip for the border

5. Produce flowers within the first 3 weeks of class.

Assessment Strategies

- 5.1. Product

Criteria

Your performance will be successful when:

- 5.1. learner produces roses using a nail
- 5.2. learner produces roses using a stick
- 5.3. learner produces a rosebud
- 5.4. learner produces a daisy
- 5.5. learner produces a ribbon rose
- 5.6. learner produces a wild rose
- 5.7. learner produces a carnation
- 5.8. learner produces a sunflower

Learning Objectives

- 5.a. pipe flowers using a pastry bag
- 5.b. produce flowers on a nail

6. Pipe simple designs within the first 2 weeks.

Assessment Strategies

- 6.1. Presentation

Criteria

Your performance will be successful when:

- 6.1. learner creates even thin shapes
- 6.2. learner produces vines
- 6.3. learner produces leaves
- 6.4. learner produces balloons

- 6.5. learner creates a flowing combination of designs
- 6.6. learner produces scroll's
- 6.7. learner pipes side work on cake

Learning Objectives

- 6.a. Adjust to the pressure in the pastry bag
- 6.b. Draw the design with the pastry bag

7. Apply Decorations to a cake with basic script within the first 3 weeks of class.

Linked Program Outcomes

Apply principles of safety and sanitation in food service operations

Assessment Strategies

- 7.1. Drawing/Illustration

Criteria

Your performance will be successful when:

- 7.1. learner follows sanitation procedures
- 7.2. learner ices cake
- 7.3. learner selects colored icing
- 7.4. learner applies icing smoothly and evenly
- 7.5. learner creates borders that are proportional to the size of the cake
- 7.6. learner decorates the cake with legible script
- 7.7. learner spaces the script evenly
- 7.8. learner decorates the rest of the cake
- 7.9. learner positions the script on the cake proportional to the decorations
- 7.10. learner completes the cake in one hour
- 7.11. learner creates a cake that meets customer satisfaction

Learning Objectives

- 7.a. Arrange the script on the cake
- 7.b. Choose the size tip needed for the writing

8. Apply Frosting to cakes using texture within the first 3 weeks.

Linked Program Outcomes

Apply principles of safety and sanitation in food service operations

Assessment Strategies

- 8.1. Project

Criteria

- 8.1. learner applies icing to cake
- 8.2. learner chooses texture design for cake
- 8.3. learner applies texture to cake using hand tools
- 8.4. you finish cake with boarders
- 8.5. you follow standard food safety and sanitation procedures

Learning Objectives

- 8.a. Adjust icing to constancy needed for texture
- 8.b. Choose hand tool for texture

9. Construct String work and Garland using icing within the first 5 weeks.

Assessment Strategies

- 9.1. Performance

Criteria

Your performance will be successful when:

- 9.1. you make the cake for string work
- 9.2. you apply in an even flow of icing
- 9.3. you string using the pattern
- 9.4. you use the tips assigned for the side work

- 9.5. learner creates even strings
- 9.6. learner follows sanitation standards

Learning Objectives

- 9.a. Apply icing using a pastry bag and tip
- 9.b. fix any non-uniform side work