

Milwaukee Area Technical College

# BAKING-131 Baking and Classical Cakes

## Course Outcome Summary

### Course Information

<b>Description</b>	A review of creaming, foaming, and blending techniques with an emphasis on preparing simple to complex unfilled cakes, filled cakes and tortes. Topics to be covered include comparison of classical and modern preparations, classical cakes (such as gateaux, St. Honore, Doosh Torte, Linzer Torte, and Sacher Torte) glazed, iced, molded and cream filled cakes; tortes; and bombes.
<b>Total Credits</b>	1
<b>Total Hours</b>	48

### 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](mailto:reissj@matc.edu)

### Pre/Corequisites

Prerequisite	BAKING-101 Specialty Baking and Pastry Techniques 1
Prerequisite	BAKING-125 Artisan Breads
Prerequisite	BAKING-129 Healthy and Natural Baking
Prerequisite	BAKING-130 Field Experience in Baking and Pastry Arts
Prerequisite	CULMGT-105 Culinary Math and Cost Control
Prerequisite	CULMGT-112 Food Service Sanitation

### Career Essentials

1. Professionalism

### Course Competencies

1. **Prepare foam cakes.**

#### Assessment Strategies

- 1.1. Demonstration

#### Criteria

*Your performance will be successful when:*

- 1.1. learner follows a standardized recipe

- 1.2. learner uses commercial bakery equipment
- 1.3. learner follows safety procedures
- 1.4. learner weighs ingredients with 100% accuracy
- 1.5. learner follows sanitation procedures
- 1.6. learner mixes ingredients according to recipe directions
- 1.7. learner portions cakes according to the recipe
- 1.8. learner produces an angel food cake
- 1.9. learner produces a chiffon cake
- 1.10. learner produces a sponge cake
- 1.11. learner produces a jellyroll cake
- 1.12. learner bakes cakes to doneness according to the recipe
- 1.13. learner produces foam cakes that are of uniform appearance
- 1.14. learner completes his/her own share of task necessary when working in a group

#### **Learning Objectives**

- 1.a. Produce cream layers that are uniform
- 1.b. Set up cream in molds

## **2. Create tortes with layers.**

#### **Linked Career Essentials**

Professionalism

#### **Assessment Strategies**

- 2.1. through lab assignments

#### **Criteria**

*Your performance will be successful when:*

- 2.1. learner follows a standardized recipe
- 2.2. learner weighs ingredients with 100% accuracy
- 2.3. learner follows safety procedures
- 2.4. learner follows sanitation procedures
- 2.5. learner mixes ingredients according to the recipe directions
- 2.6. learner uses commercial bakery equipment
- 2.7. learner produces uniformly baked cakes
- 2.8. learner bakes cakes according to doneness
- 2.9. learner produces Sacher Torte layers
- 2.10. learner produces Dobos Torte layers
- 2.11. learner selects appropriate fillings
- 2.12. learner selects appropriate icings
- 2.13. learner completes his/her own share of task necessary when working in a group

#### **Learning Objectives**

- 2.a. Choose the fillings for each cake
- 2.b. Use European style techniques on the cake

## **3. Prepare icings.**

#### **Assessment Strategies**

- 3.1. through lab assignments

#### **Criteria**

*Your performance will be successful when:*

- 3.1. learner identifies ingredients
- 3.2. learner follows a standardized recipe
- 3.3. learner weighs ingredients with 100% accuracy
- 3.4. learner follows safety procedures
- 3.5. learner follows sanitation procedures
- 3.6. learner mixes ingredients according to recipe directions
- 3.7. learner uses commercial bakery equipment
- 3.8. learner produces smooth and creamy icings
- 3.9. learner produces buttercream icing

- 3.10. learner produces meringue type icing
- 3.11. learner produces French cream icing
- 3.12. learner produces royal icing
- 3.13. learner produces Ganache-type icing
- 3.14. learner completes his/her own share of tasks necessary when working in a group

#### **Learning Objectives**

- 3.a. Choose the ingredients for icing
- 3.b. Demonstrate making 3 different icings

### **4. Create Bavarians.**

#### **Assessment Strategies**

- 4.1. through lab assignments

#### **Criteria**

*Your performance will be successful when:*

- 4.1. learner follows a standardized recipe
- 4.2. learner weighs ingredients with 100% accuracy
- 4.3. learner follows safety procedures
- 4.4. learner follows sanitation procedures
- 4.5. learner mixes ingredients according to the recipe directions
- 4.6. learner uses commercial bakery equipment
- 4.7. learner completes his/her own share of task necessary when working in a group
- 4.8. learner portions Bavarians according to the recipe
- 4.9. learner stores Bavarians properly to prevent contamination

#### **Learning Objectives**

- 4.a. Choose the correct ingredients for the recipe
- 4.b. Practice different mixing methods

### **5. Create mousses.**

#### **Assessment Strategies**

- 5.1. through lab assignments

#### **Criteria**

*Your performance will be successful when:*

- 5.1. learner follows a standardized recipe
- 5.2. learner weighs ingredients with 100% accuracy
- 5.3. learner follows safety procedures
- 5.4. learner follows sanitation procedures
- 5.5. learner mixes ingredients according to the recipe directions
- 5.6. learner uses commercial bakery equipment
- 5.7. learner completes his/her own share of task necessary when working in a group
- 5.8. learner portions mousses according to the recipe
- 5.9. learner produces uniform mousses in appearance and consistency
- 5.10. learner stores mousses properly to prevent contamination

#### **Learning Objectives**

- 5.a. Choose the correct ingredients for the recipe
- 5.b. Select the correct equipment for the recipe
- 5.c. Fold whipped cream into base

### **6. Assemble Decorated cake with borders.**

#### **Assessment Strategies**

- 6.1. through lab assignments

#### **Criteria**

*Your performance will be successful when:*

- 6.1. learner masters the use of tip #86
- 6.2. learner masters the use of tip #87

- 6.3. learner masters the use of tip #416
- 6.4. learner masters the use of tip #48
- 6.5. learner masters the use of tip #3
- 6.6. learner produces designs in basketweave
- 6.7. learner produces designs in latticework
- 6.8. learner produces designs in cornelli lace
- 6.9. learner produces designs in garland work
- 6.10. learner decorates a cake with borders evenly piped
- 6.11. learner decorates a cake with borders that are 80% proportioned to the size of the cake

**Learning Objectives**

- 6.a. Assemble cake using filling and icing
- 6.b. Apply icing using a pastry bag