

# BAK 260 : ADVANCED WEDDING, CELEBRATION, AND SPECIALTY CAKES

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## Transcript title

Advanced Specialty Cakes

## Credits

4

## Grading mode

Standard letter grades

## Total contact hours

80

## Other hours

80

## Prerequisites

BAK 220.

## Course Description

Practice advanced principles of baking, assembly, piping, and decorating of specialty cakes and wedding cakes. Learn design theory; including theme, color, texture, and flavor. Learn basic cake business practices such as selection of ingredients, equipment, tools, retail pricing, consumer trends, delivery, on site construction and client consultation. Produce several single layer and tiered cakes, incorporating advanced techniques; including buttercream, rolled fondant, pastillage, royal icing piped decorations and gum paste flowers. Utilize other techniques such as over-piping, bridgework, stringwork, smocking, painting, embossing, airbrushing, applique and stenciling.

## Course learning outcomes

1. Demonstrate advanced decorating techniques using buttercream, fondant, gum paste, gel paints, royal icing, airbrushing, transfer sheets, sugar and chocolate.
2. Implement advanced decorating skills that include appliqué, stringwork, painting, ruffling, marbling, drapery and gum paste floral work.
3. Create extravagant and elegant cakes combining unique, highly-skilled design and baking techniques practiced during the term.
4. Apply contemporary pastry design theory using equipment and tools specific to the industry.
5. Produce a collaborative final cake project.

## Content outline

Cake Design Royal Icing Piped Flowers The Consumer Pastillage Plaques  
Cake Size and Cost Cake Painting Cake Assembly and Finishing Bridge  
and Extension Work Fondant Techniques Gumpaste Techniques Cake  
Design

## Required materials

Requires textbook and baking and pastry tool kit available at the COCC Bookstore.