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## BAKG 1109: Cake Decorating

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### EFFECTIVE DATE

### DEPARTMENT

Baking & Pastry Arts  
**DESCRIPTION**

This course introduces students to the basic technical and essential design principles, guidelines for cake assembly and basic decorative techniques. Topics include composition and the use of colors. Students apply theoretical concepts and design principles with proper assembly guidelines and suitable decorative techniques to build and finish various cakes. Furthermore, students will apply teamwork, communication and health and safety principles throughout their practice. Students will select and use ingredients, equipment and production methods according to production criteria and industry standards. Time is planned and organized on a daily basis to meet course requirements and to achieve proficiency. This course is part of the full-time Baking Foundation - High School, Baking and Pastry Arts - Advanced Baking Specialty, Baking and Pastry Arts - ESL, Baking and Pastry Arts - Patisserie Specialty Programs.

### CREDITS

3.0

### YEAR OF STUDY

1st Year Post-secondary

### PREREQUISITES

None

### COREQUISITES

None

### COURSE LEARNING OUTCOMES

Upon successful completion of this course, students will be able to:

- Design various cakes by applying essential design principles and assembly guidelines.
- Select ingredients, preparation methods, colors and decorative techniques to assemble and decorate various cakes given a set of specifications.
- Assemble and cut cakes accurately, effectively and evenly with minimal waste.
- Prepare cakes, bases, fillings, icings and glazes using appropriate techniques to maintain proper emulsion and aeration.

- Mask round and rectangular cakes smoothly and evenly.
- Execute basic decorative techniques such as a border and flower piping consistently.
- Use appropriate bakery tools and equipment safely and effectively.
- Recognize the theoretical principles and processes that influence product outcomes.
- Plan and execute daily production list to efficiently and confidently meet specific production criteria.
- Evaluate products according to governing theoretical principles and processes.
- Apply mathematical principles to calculate formulas according to production specifications.
- Adhere to industry health and safety standards in the preparation, handling, and storage of products.
- Comply with shop safety practices during production.
- Practice professional etiquette and personal hygiene during production.
- Work effectively as a team member during production.
- Implement principles of bakery management and merchandising for inventory and cost control.

## **PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)**

None

## **HOURS**

Lecture: 15

Other: 60

## **INSTRUCTIONAL STRATEGIES**

Using an experiential approach, this course will provide students with the opportunity to work independently and in cooperative teams to apply theory to practice in the kitchen. Theory will also be integrated with practice during demonstrations and station work. Continuous reflection gives students the opportunity to deepen their learning as they reflect on their own performance, product outcomes and understanding

## **GRADING SYSTEM**

Letter Grade (A-F)

## **PASSING GRADE**

B-

Final Exam	10	Final practical test
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## COURSE TOPICS

- Essential design principles, composition guidelines, color wheel and mixing, assembly guidelines, decorative techniques, preparation methods for icings, fillings and glazes, knife skills, storage and handling of products; mathematical conversions and calculations; application of baker's percentage; interpretation of formulas; correct use of tools & equipment; supporting team members; writing and executing daily production lists; critical analysis of product outcomes; reflective observations of performance, development and learning; safety and sanitation procedures, application of inventory and waste management

## LEARNING RESOURCES

None

Notes:

- Course contents and descriptions, offerings and schedules are subject to change without notice.
- Students are required to follow all College policies including ones that govern their educational experience at VCC. Policies are available on the VCC website at:  
<https://www.vcc.ca/about/governance--policies/policies/>.
- To find out how this course transfers, visit the BC Transfer Guide at <https://www.bctransferguide.ca>.

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