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# BAKG 1350: Wedding Cakes & Marzipan

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## EFFECTIVE DATE

January 2021

## DEPARTMENT

Baking & Pastry Arts

## DESCRIPTION

In this course, the broad world of wedding cakes is explored. Students learn the fundamentals of wedding cake styles, design, assembly and finishing. Technical skills include fine piping, flower-making and handling of rolled fondant. Topics also include the creation of marzipan figurines and air-brushing. This course is part of the full-time Baking and Pastry Arts - Pastry Program.

## CREDITS

2.0

## YEAR OF STUDY

1st Year Post-secondary

## PREREQUISITES

BAKG 1242, BAKG 1243, BAKG 1244, BAKG 1245, BAKG 1246, BAKG 1247

## COREQUISITES

None

## COURSE LEARNING OUTCOMES

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

- Identify classic and contemporary styles of wedding cakes, including current wedding cake trends
- Design, assemble, cover and decorate wedding cakes using rolled fondant, proper tools, and a variety of decorative techniques
- Illustrate wedding cake designs in color
- Create marzipan figures such as fruits and animals using moulding, coloring and air-brushing techniques and marzipan tools
- Plan and execute daily production list to efficiently and confidently meet specific production criteria
- Evaluate product outcomes according to the theoretical principles and processes governing their production
- Apply mathematical principles to calculate formulas according to product 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
- Apply for a production position in the baking industry

## PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

## HOURS

Lecture: 5

Other: 45

## INSTRUCTIONAL STRATEGIES

Using an experiential learning approach, this course will also provide students with the opportunity to work independently and in cooperative teams to apply theory to practice and to reflect on their own performance and product outcomes. Demonstrations will be held to show the proper execution of techniques, product make-up, and finishing. Group discussions are facilitated to reflect on processes, product outcomes and learning. In preparation for the industry practicum placement, time is also spent during this course to prepare students for resume-building, employer research and outreach, and job/placement interviews. Role plays will be used to prepare for the job/placement interviews.

## GRADING SYSTEM

Letter Grade (A-F)

## PASSING GRADE

B-

## EVALUATION PLAN

Type	Percentage	Assessment activity
Lab Work	60	Instructor observation of daily hands-on skill development, organization and adherence to safety and sanitation practices
Assignments	30	Online reflective journal with images of wedding cakes, drawings/illustrations of wedding cake designs, research on potential practicum sites
Participation	10	Self and peer evaluation, instructor evaluation, punctuality, attendance

## COURSE TOPICS

- marzipan figures, rolled fondant, wedding cake styles, wedding cake criteria, storage and packaging; mathematical conversions, 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; recording observations of performance and development; punctuality; health and safety rules and regulations; application of inventory and waste management; resume-building, employer research and selection, job/placement interview skills

## 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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### Broadway campus

1155 East Broadway  
Vancouver, B.C. Canada  
V5T 4V5

### Downtown campus

250 West Pender Street  
Vancouver, B.C. Canada  
V6B 1S9

### Annacis Island campus

1608 Cliveden Avenue  
Delta, B.C. Canada  
V3M 6P1

604.871.7000

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