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CUIS 1121: Cake Making And Decorating 1

EFFECTIVE DATE

September 2020

DEPARTMENT

Cr Writng-now New Init Art&Des

DESCRIPTION

Learn the fundamentals of cake decorating including decorating tools and techniques. Develop skills in making different types of meringues and tasty fillings using seasonal ingredients and complementary flavours. Tuition fee includes GST, cost of supplies and ingredients. (15 hours)

CREDITS

0.0

YEAR OF STUDY

None

PREREQUISITES

COREQUISITES

None

COURSE LEARNING OUTCOMES

None

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lab: 15

INSTRUCTIONAL STRATEGIES

GRADING SYSTEM

Letter Grade (A-F)

PASSING GRADE

EVALUATION PLAN

None

COURSE TOPICS

None

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>.

Broadway campus

1155 East Broadway
Vancouver, B.C. Canada
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Downtown campus

250 West Pender Street
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Annacis Island campus

1608 Cliveden Avenue
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