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CUIS 1137: Cake Making and Decorating 2

EFFECTIVE DATE

September 2020

DEPARTMENT

Cr Writng-now New Init Art&Des

DESCRIPTION

Work with rolled fondant and mousse cakes in this intermediate level course. Learn fondant and gumpaste decorating techniques such as flower making, borders, and crimping as well as how to level, dowel and assemble multi-tiered cakes. Tuition fee includes GST, cost of supplies and ingredients. (15 hours)

CREDITS

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YEAR OF STUDY

PREREQUISITES

None

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>.

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