

Course Abstract

If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.

To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.

Course ID and Name: HCD 118 – Cakes, Decorating & Specialty Techniques

Department:

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

E-mail Address: mmaciolek@middlesexcc.edu

Telephone: 732-906-2538

Prerequisites: HCD 106

Co-requisites: none

Course Description: The course presents the art and science of quality cake preparations to include sponges, icings, meringues and mousse. The course will also cover assembly and decoration of both classic and modern cakes, including wedding cakes. An introduction to tempered chocolate and basic candies is provided.

General Education Status:

Credits: 3.0

Lecture Hours: 1.0

Lab Hours: 4.0

Learning Outcomes:

Upon successful completion of the course, students will be able to

1. demonstrate a proficiency in decorating techniques that includes piping, borders, floral designs and writing.
2. describe the basic chemistry behind baking ingredients and their functions in baked goods.
3. evaluate the quality of various cake formulas.
4. prepare a variety of specialty cakes and tarts.

Course Content Areas:

An introduction to cakes; preparation, assembly and decorating; one-hour lecture and four-hour baking lab.