

Directions: Please input brief Course LO's (no more than 5) and Day-to-Day Content Themes, and email to gene@culinaryed.org. If you have questions, please don't hesitate to contact Gene at 541.639.7262.

Course Prefix / Number and Title: FDST 1223 Cakes and Decoration

Faculty Member Info:

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Course Learning Outcomes:

Directions: Please select one or more of the assessments methods and assign to every LO:

<input checked="" type="checkbox"/> Quizzes / exams
<input checked="" type="checkbox"/> Assignments, projects or presentations
<input checked="" type="checkbox"/> Competency based learning activities
<input checked="" type="checkbox"/> Review of student uniform, attitudes, behavior

At the conclusion of this course, students should have the ability to:	The course learning outcomes will be verified by one or more of the following assessments:
<input checked="" type="checkbox"/> perform basic cake mixing methods of various types	<input checked="" type="checkbox"/> Competency based learning activities
<input checked="" type="checkbox"/> prepare various types of icings	<input checked="" type="checkbox"/> Assignments, projects or presentations
<input checked="" type="checkbox"/> perform basic piping techniques and other decor	<input checked="" type="checkbox"/> Competency based learning activities
<input checked="" type="checkbox"/> Assemble, decorate and cost a variety of cakes	<input checked="" type="checkbox"/> Quizzes / exams
<input checked="" type="checkbox"/> Participation in Brightwater / NWACC service learning activity	<input checked="" type="checkbox"/> Service learning activity

Course Overview

Directions: Please provide a brief list of the content covered on the particular day, and ensure there is an "engaged" activity on day one that reaches beyond that of introduction / review syllabus. All lab courses have a practical exam on day 15.

Day	Day-to-Day Content
1	Equipment review, safety
2	Coffee Cakes, Pound Cake (batter method)
3	Butter and Oil Cakes (batter method)
4	Carrot and Fruit Cakes
5	Genoise, Jaconde, Dacquoise (foam method)
6	Rolled Cakes
7	Buttercream and glazes, piping technique
8	Written exam/midterm practical
9	Royal Icing techniques
10	Fondant work
11	Gumpaste and pastillage
12	Cake structure, multi tier construction
13	Petit Four
14	Prep for final
15	Practical Exam

