

Virginia Western Community College
BAK 286
Wedding and Specialty Cakes

Prerequisites

BAK 280

Course Description

Provides an integrated study of classical and contemporary Wedding and specialty cakes.

Semester Credits: 3 Lecture Hours: 2 Lab/Clinical/Internship Hours: 3

Required Materials

Textbook:

Professional Cake Decorating, 2nd edition. Toba Garrett (ISBN: 978-0-4703-80093)

Other Required Materials:

1. 2(preferred) full uniforms, consisting of: chef jacket with school logo and name embroidered, black & white chef check pants, neckerchief, slide, white apron, white chef hat, black closed-heel, closed toe, non-skid shoes.
2. Knife kit – only the kit sold at the VWCC bookstore is acceptable. 7-piece set with knife roll plus garnishing kit. Mercer Brand.
3. Pen, pencil, calculator
4. Bi-metallic stemmed thermometer, dial or digital
5. Sharpie marker

Course Outcomes

At the completion of this course, the student should be able to:

1. Identify a wide variety of equipment and tools such as brushes and modeling tools, cutters, pastry bags, tips, color varieties, and cake support mechanisms.
2. Prepare a variety of icings and coatings used to finish formal cake presentations.
3. Construct an arctictually sound and attractive cake for any occasion.
4. Be able to design a cake that meets budget, taste and expectation of the customer
5. Utilize color wheels, swatches, or pictures to achieve desired coloring of cake and detail.
6. Understand and perform different external designs and textures on final product such a smooth sided, embossed, piping, and bordering.

7. Incorporate different shapes and sizes of cakes to achieve desired number of portions and proper visual balance.
8. Demonstrate knowledge of various pastry tips; perform advanced pastry bag and piping skills.
9. Artistically mold and display gum paste, marzipan, and other forms of sugar décor.
10. Professionally produce lettering, monograms, and borders.
11. Gain an understanding of how to work with rolled fondant, butter creams, and other icings

Topical Description

Introduction

Chapter 1

- History
- Cakes and Cake décor today
- Review the basics
- Equipment: covering cake boards
- Colors

-Cake Design

- Meeting with client
- Colors, texture, theme, shape, decor
- Sampling and sketches
- Deposits and Contracts
- Size and Cost
- Flavor combinations
- Time estimation
- Transportation and final assembly

-Art of Assembling and icing

- Damming
- Crumb coating
- Leveling
- Piping/Smoothing
- Spackling
- Icing a cake with rolled fondant

Chapter 2 Creative Designs

- Icings
- Basic piping skills
- Border skills
- Star flower, shell borders, ballooning
- Rosettes, zig zag, roping, reverse shells
- Garland, fleur de lis, roses
- Textured rolled fondant
- Classic Gum paste rose

- Leaves
- Glueing gum paste
- Scalloped edge oval plaque and mongram
- Lilac buds, spiral foliage
- Textured/two tone ribbons
- Leaf spray
- Five petal pulled blossom
- Scalloped design with Cornelli lace
- Stacking cake tiers/support sytems
- Tiers with columns and pillars

Chapter 3 Romantic Designs

- Flooded butterfly/flooded bells/flooded hearts
- Closed tulips
- Forget me nots, swiss dots, ivy leaves
- Calla lily, Bouvardia
- Pastillage Heart shape
- Carnations, heart shape piping

Chapter 4 – Textured Designs

- Monogram and satin stitch
- Grape cluster, bows, ruffles
- Piped rope
- Brush embroidery
- Foliage
- Bow ties/Boutonniere

Chapter 5- Modern Designs

- Triangles
- Roads
- Monogram
- Marbleizing fondant
- Anthurium lily

Chapter 6 – Wedgwood Inspired designs

- Classic drapery
- Gumpaste rosettes
- Textured leaves
- Shields and Diamond disks
- Cameo molding
- V and crescent over piping
- Plunger flowers
- Freehand textured drapery
- Applique
- Shutters
- Stucco Painting

- Cornelli Lace

Chapter 7- Chocolate Designs

- Ganache
- Pressed roses
- Fabric roses
- Two tone leaves
- Freehand drapery

Chapter 8- Seasonal designs

- Tiger lily
- Gathered pleats
- Applique flowers
- Two tone leaves and berries
- Marzipan fruits

Chapter 9 Fashion inspired designs

- Australian stringwork
- Daisies, buttons

Chapter 10 Floral designs

- Crown petals
- Pastillage disks
- Trellis(drop string)
- Stenciling

Chapter 11 textile inspired designs

- Hibiscus
- Tassels

Chapter 12 Setting up a cake design business

- Homebased vs. renting or leasing
- Define your style
- Equipment needs
- Legal aspect
- Networking

Notes to Instructors

1. None

[ADA Statement](#) (PDF)

[Title IX Statement](#) (PDF)