



# *Cake Baking and Decoration Culinary Arts*

## **Course Content**

### **WEEK ONE**

#### Class 1- Kitchen Basics

- i. Introduction to Kitchen equipment and utensils.
- ii. Health & Safety
- iii. Food Safety
- iv. Baking Basics

#### Class 2- Cake Preparation Techniques

- i. Vanilla butter cake
- ii. Sponge cake
- iii. Chocolate cake
- iv. Marble cake

#### Class 3 - Premium Cake Baking

- i. Rich fruit cake
- ii. Cinnamon crumb cake
- iii. Almond cherry cake
- iv. Pink lemonade cake

#### Class 4 – Practice Class

### **WEEK TWO**

#### Class 1 – Frostings & Fillings

- i. American buttercream
- ii. French buttercream
- iii. Swiss Meringue
- iv. Italian Meringue buttercream
- v. Fondant

## Class 2 - Cake Decoration I

- i. Decoration cakes with buttercream and basic cake stacking.

## Class 3 – Cake Decoration II

- i. Decorating cakes with fondant
- ii. Simple cake carving

## Class 4 – Practice Class

# **WEEK THREE**

## Class 1 – Cake Decoration III

- i. Preparing other decorative elements for cakes  
(Using rice paper, Isomalt, Chocolate sails)

## Class 2 – Cake Decoration IV

- i. Cake assembly and decoration using decorative elements like rice paper, sugar sails, chocolate sails, etc.

### Class 3 – Dessert Cakes I

- i. Working with whipped cream
- ii. Mocha cake
- iii. Black forest cake
- iv. Red velvet cake slices

### Class 4 – Practice Class

## **EXAMINATION**