

Cake Baking and Decoration Culinary Arts Course



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 - Classic Cake Baking

- i. Vanilla Butter Cake
- ii. Sponge Cake
- iii. Chocolate Cake
- iv. Red Velvet Cake

Class 3 - Premium Cake Baking

- i. Marble Cake
- ii. Pink Lemonade Cake
- iii. Cookies & Cream

Class 4 - Practice Class

WEEK TWO

Class 1 - Cake Decorating- Buttercream

- i. American Buttercream
- ii. Swiss Meringue
- iii. Italian Meringue

Class 2- Cake Decorating II - Frosting, fillings and glazes

- i. Cake covering
- ii. Frosting
- iii. Filling

- iv. Mirror Glaze

Class 3- Cake Decorating III - Fondant

- i. Making of fondant
- ii. Covering cake with fondant

Class 4 - Practice Class

WEEK THREE

Class 1 - Cake Decorating IV - Gum Paste

- i. Making of Gum Paste
- ii. Making decoration using Gum Paste

Class 2 - Dessert Cakes

- i. Charlotte Cake
- ii. Black Forest
- iii. Mocha cake
- iv. Opera Cake

Class 3 - Dessert Cakes II

- i. Tea cakes
- ii. Cinnamon Crumb Cake
- iii. Stuff Bundt Cake
- iv. Almond & Cherry Cake

Class 4 - Practice Class

EXAMINATION