Course Title: Cake Decorating I

Course Description: Instruction in the basic art of icing a cake. Topics include cake decorating tools and styles of cakes. You will learn how to properly bake, torte, fill and ice a cake. Learn how to cover a cake board and transport cakes. Additional costs may be involved in this course.

Suggested Course Prerequisite(s): None

Course Objectives:
1. Identify equipment needed to decorate cakes
2. Prepare a cake for icing
3. Prepare various icings and ice cake
4. Learn how to fill and properly hold the frosting bag
5. Demonstrate various border and garland decorations
6. Demonstrate various top decorations such as flowers and writing

Next course recommendation: Cake Decorating II

Textbook(s): None

Lesson Plan – by week or session
Session 1: Introduction
Bring a baked, filled, and iced cake to class for the remaining 5 sessions. This allows for each student to gain the maximum learning experience and a sense of accomplishment after each session.
Session 2: Clown Cake
Learn how to fill and properly hold the bag
Tips, food colors, couplers, and different types of decorating bags will be discussed
Basic piping skills will be introduced; stars, curve line, zig-zag, shells and figured piped clowns will be covered
Use of color and bag striping
Learn pressure control.

Students will decorate an 8” - 2 layer cake utilizing the design skills learned in class. The cake will feature a top and bottom border, and figure piped clowns.

Session 3: Character Cake
Popular for home cake decorators
Character cake pans and instructions
Copyright laws
Hints will be given on how to smooth iced sides
Bring an un-iced character cake of your choice that will be decorated in class
Learn pressure control and consistency necessary to pursue other cake decorating techniques
Student can either purchase a character pan, rent one from the instructor during session 2, or furnish a 8” – 2 layer cake that will be piped with #16 stars using a freehand design method.

Session 4: Piping Techniques
An introduction to different types of top and bottom borders and various side designs
Focus will be on basic strokes, pressure control, and embellishments writing with icing:
- Dots
- Drop Flowers
- Shell Garland
- Reverse Shell
- Embellished Shell
- Flute
- Picot
- Rosettes (and Rosette Embellishments)
- E-motion
- Zig-Zag Garland
- Puff Border
- Bead Border
- Rope Border

*Student will decorate a 8” – 2 layer cake utilizing all of these skills learned in class.*

Session 5: Floral Spray
Rose making, flowers and foliage
Learn color, placement, and balance
The final cake will also incorporate techniques learned in previous sessions
- Sweet Pea
- Rosebud
- Rose
- Stems
- Leaves
- Floral Sprays

*Students will decorate a 9” x 13” sheet cake or a 8” – 2 layer cake.*

Session 6: Technique Class
Stenciling, Cornelli lace, and Sotas methods to decorate cakes
Practice all of these methods and decide which they would like to apply to final cake

*Students will decorate an 8” – 2 layer cake utilizing skills learned in class for a stunning finale!*

**Course Sessions**: listed are a guideline to indicate all topics that will be covered during your course. Do not plan your personal calendar based on these sessions. Your instructor will give you a calendar for your class that will indicate specific topics, assignments, and days.

**Method of Evaluation**: Unless otherwise stated, course completion is evaluated on the basis of attendance. Students must be in attendance 90% of the class time in order to be considered a successful completer of the course.

Students must be in attendance 90% of each course in a certificate series for successful completion and to earn a certificate as specified.
Students must complete all courses (core and no. of elective courses needed) to **complete a certificate series within two years** from start date of the first course taken.

**Americans with Disabilities Act:** Collin College will adhere to all applicable federal, state and local laws, regulations and guidelines with respect to providing reasonable accommodations as required to afford equal opportunity. It is the student’s responsibility to contact the ACCESS office, SCC-G200 or 972.881.5898 (V/TTD: 972.881.5950) to arrange for appropriate accommodations. See the current Collin Student Handbook for additional information.

[http://www.collin.edu/studentresources/personal/studenthandbook.aspx](http://www.collin.edu/studentresources/personal/studenthandbook.aspx)