### Course Syllabus

**Course Title:** Cake Decorating II

**Course Description:**
Continue icing techniques and variations of designs. Learn to make a variety of animals and other small figures, piping, flower making, basket weave techniques and pattern transfers. You will also be introduced to the popular fondant covered cake. Additional costs may be involved in this course.

**Hours:** 18  
**Sessions:** 6

**Course Prerequisite(s):**
Cake Decorating I

**Course Objectives:**
1. Learn to make a variety of animals and figures
2. Practice complex borders, scrollwork, swags and ruffles
3. Discover the flower nail and how to make beautiful royal icing flowers
4. Work with the popular Fondant cake

**Lesson Plans:**

<table>
<thead>
<tr>
<th>Session</th>
<th>Activity</th>
</tr>
</thead>
</table>
| **Session 1:** | Introduction  
*Bring a baked, filled, and iced cake to class for the remaining 5 sessions* |
| **Session 2:** | Technique Class  
A variety of more complex borders will be introduced  
Pattern presses, scrollwork, swags, and ruffles  
*Decorate an 8\" - 2 layer cake utilizing the skills learned in this class*
*Not required to bring a cake to class for this session* |
| **Session 3:** | Flower Making with Royal Icing  
Flower nail and how to make a variety of beautiful royal icing flowers  
Color will be emphasized as well as pressure control  
*Decorate the cake required in session 4 with the flowers*
*Not required to bring a cake to class for this session* |
| **Session 4:** | Basketweave Technique and Variations  
Basketweave technique and variations will be introduced as well as a new border.  
Rope border introduced.  
*Decorate an 8\" - 2 layer cake utilizing the skills learned in class as well as utilizing the royal icing flowers from session 3.* |
| **Session 5:** | Pattern Transfers & Piping Gel  
Learn different ways to transfer a pattern on to a cake  
Piping Gel coloring and uses will be the medium for this class  
Create a stained glass look on their project cake  
*Decorate an 8\" - 2-layer cake with the techniques learned in class* |
| **Session 6:** | Introduction to Fondant I  
Fondant covered cake  
Learn how to cover cakes for a smooth, sleek finish  
Brush Embroidery to be applied to your fondant covered cake  
*Cover and decorate with brush embroidery Clown Cake* |

**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
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