

Montgomery County Community College
BPA 124
Introduction to Cakes
3-1-4

COURSE DESCRIPTION:

This course provides an introduction to the fundamentals of cake production, assembly, and basic finishing techniques. Topics covered include cake layers, fillings, buttercreams & icings, as well as basic decorating techniques. Sanitary practices and compliance with laws and ordinances of the Department of Health are enforced. Students are required to have a professional chef's uniform to participate in class according to departmental uniform policies. This course is subject to a course fee. Refer to <http://mc3.edu/adm-finaid/paying/tuition/course-fees> for current rates.

REQUISITES:

Previous Course Requirements

BPA 120 Introduction to Baking & Pastry with a grade of C or higher

Concurrent Course Requirements:

None

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
1. Discuss proper safety and sanitation practices.	Lecture Written assignments Lab	Written assignments Written Exam Practical Exam
2. Discuss correct weight and volume measurement.	Lecture Written assignments Lab	Written assignments Written Exam Practical Exam
3. Perform work in a logical, efficient, and organized manner while exhibiting teamwork.	Lecture Written assignments Lab	Written assignments Written Exam Practical Exam
4. Discuss various ingredient functions.	Lecture Written assignments Lab	Written assignments Written Exam Practical Exam

LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
5. Discuss recipe specifications and baker's percentages.	Lecture Written assignments Lab	Written assignments Written Exam Practical Exam
6. Discuss proper production, usage, and storage of a variety cakes, fillings, and icings.	Written assignments, Lecture, Lab	Written assignments Written Exam Practical Exam
7. Demonstrate the correct methods for creaming, modified creaming, two-stage, one-stage, chiffon, Genoise, separated egg sponge, and angel food cake mixing methods.	Lecture Lab	Practical Exam
8. Demonstrate writing on cakes using various styles of font and mediums for writing.	Lecture Lab	Practical Exam
9. Demonstrate piping various borders, décor, and flowers using buttercream.	Lecture Lab	Practical Exam

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Director of Educational Effectiveness. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

SEQUENCE OF TOPICS:

1. Lecture/Lab: Review of Basic Baking Skills, Introduction of French Baking Terms, Review of Baker's Math, Roll of Ingredients
2. Lecture/Lab: Cake Mixing Methods
3. Lecture/Lab: Icings and Buttercreams
4. Lecture/Lab: Proper assembly, filling, and icing of cakes
5. Lecture/Lab: Buttercream border techniques
6. Lecture/Lab: Writing inscriptions on cakes
7. Lecture/Lab: Buttercream flowers
8. Practical Exam and Kitchen Appreciation

LEARNING MATERIALS:

Gisslen, Wayne. Professional Baking 8th ed. New Jersey, Wiley 2022.

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

COURSE APPROVAL:

Prepared by: Joseph Jacques, CEPC, Instructor
VPAA/Provost or designee Compliance Verification:
Victoria L. Bastecki-Perez, Ed.D.

Date: 3/20/2018
Date: 5/8/2018

Prepared by: Joseph Jacques, CEPC, Instructor
VPAA or designee Compliance Verification:

Date: 2/2024
Date: 4/1/2024



This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.