

Montgomery County Community College  
 BPA 254  
 Tiered Cakes & Sugar Artistry  
 3-1-4

**COURSE DESCRIPTION:**

This course covers the advanced preparation and decoration of themed & tiered celebration cakes and showpieces. Students will use various mediums such as rolled fondant, gum paste, Pastillage, and cooked sugar. Students will learn how to design and construct tiered cakes and showpieces. Students will learn the importance of time management and proper costing of items. 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-fin-aid/paying/tuition/course-fees> for current rates.

**REQUISITE(S):**

*Previous course requirements:*

BPA 124 Introduction to Cakes 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. Demonstrate and practice proper safety and sanitation practices.	Written assignments, Lecture, Lab	Written assignments, Written and Practical Exam
2. Demonstrate correct weight and volume measurement.	Written assignments, Lecture, Lab	Written assignments, Written and Practical Exam

3. Practice and perform work in a logical, efficient, and organized manner; exhibit teamwork.	Written assignments, Lecture, Lab	Written assignments, Written and Practical Exam
4. Discuss and explain various ingredient functions.	Written assignments, Lecture, Lab	Written assignments, Written and Practical Exam
5. Demonstrate proper costing procedures for items produced and labor.	Written assignments, Lecture, Lab	Written assignments, Written and Practical Exam
6. Demonstrate proper production and use of gum paste, Pastillage, rolled fondant, and cooked sugar.	Lab	Practical Exam
7. Demonstrate how to create a production schedule and timeline.	Written assignments, Lecture, Lab	Written assignments, Written and Practical Exam
8. Demonstrate the proper way to cover a cake in fondant.	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: History of Tiered Cakes and Showpieces, Safety and Sanitation, Review of Costing & Labor
2. Lecture/Lab: Cake and Buttercream production
3. Lecture/Lab: Theme Cake Production
4. Lecture/Lab: Gumpaste Flowers and Pastillage
5. Lecture/Lab: Tiered Celebration Cake

6. Lecture/Lab: Sugar Showpiece  
7. 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: Stephen O'Donnell, CEC, AAC Date: 1/2009

VPAA/Provost Compliance Verification: Dr. John C. Flynn, Jr. Date: 5/19/2009

Revised by: Christopher Allen Tanner, CEC, WCC, CHE Date: 3/21/2012  
Director of The Culinary Arts Institute

Revised by: Christopher Allen Tanner, CEC, WCC, CHE, Date: 12/2012  
AAC Director of The Culinary Arts Institute VPAA/Provost

Compliance Verification: Victoria Bastecki-Perez, Ed.D. Date: 12/2012

Revised by: Francine Marz, MBA, CEC Date: 8/24/2015  
Director of Culinary Arts Institute VPAA/Provost

Compliance Verification: Victoria Bastecki-Perez, Ed.D. Date: 12/22/2015

Revised by: Debbie Dalrymple Date: 6/27/2016  
VPAA/Provost or designee Compliance Verification:  
Victoria L. Bastecki-Perez, Ed.D. Date: 6/27/2016

Revised by: Joseph Jacques, CEPC, Instructor Date: 10/19/2017  
VPAA/Provost or designee Compliance Verification:  
Victoria L. Bastecki-Perez, Ed.D. Date: 10/23/2017

Revised by: Joseph Jacques, CEPC, Instructor Date: 3/23/2018  
VPAA/Provost or designee Compliance Verification: Date: 11/9/2018  
Victoria L. Bastecki-Perez, Ed.D.

Revised by: Joseph Jacques, CEPC, Instructor Date: 4/1/2024

VPAA or designee Compliance Verification: 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.*