

CULA220L : Advanced Cake Decorating

This course is a continuation of our cake decorating course. Advanced cake decorating takes what has been learned in cake decorating and introduces new ingredients, techniques, and skill sets. Intricate piping techniques are demonstrated and practiced. The uses of ingredients such as rolled fondant, gum paste, royal icing and molding chocolate will be established. Advanced cake styles and wedding cakes will be practiced. This is a fifteen-week course that will provide students with the enhanced knowledge, techniques and proficiency of cake decorating.

Credits 3

Lab Hours 5

Class Hours 1

Prerequisite Courses

[CULA148L: Cake Decorating](#)