

CULA148L : Cake Decorating

This course will be concerned with creating various cakes, icings, fillings, frostings, and butter creams. Each student will learn the proper techniques for covering a cake, as well as ways to enhance the decoration on it. Making paper cones, writing on cakes, and making several types of butter cream flowers are covered. Classical cakes will also be covered (Dobos, Sacher) along with their history. There will be a large concentration on using a piping bag, the function of various tips, and proper piping techniques. This course will also introduce the use of marzipan, fondant, airbrushing, and wedding cakes.

Credits 3

Lab Hours 5

Class Hours 1