

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: BAK 286 **Credits:** 3

Course Title: Wedding and Specialty Cakes

Course Description:

Provides an integrated study of classical and contemporary wedding and specialty cakes.
Prerequisite: BAK 128. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week. 3 credits

General Course Purpose:

This course is intended to enable students to produce decorative wedding and elaborate specialty cakes by integrating knowledge and skills of confectionary baking and sugar arts.

Course Prerequisites/Corequisites:

Prerequisite: BAK 128

Course Objectives:

Upon completing the course, the student will be able to:

- Produce basic cakes for wedding cakes;
- Explain the differences between fondant, royal icing, and butter cream;
- Understand and be able to produce a tiered cake and wrap in fondant;
- Explain the various mixing methods and their uses for cake production;
- Explain and discuss correct pastry terminology;
- Explain and be able to demonstrate proper piping techniques with royal icing, gels, butter cream, and chocolate;
- Explain and be able to utilize coloring agents in the production of rolled icing;
- Produce and utilize fondant, royal icing, and butter cream;
- Explain and be able to demonstrate proper techniques for producing icing flowers, ribbons, and basic sugar designs;
- Be able to produce a tiered wedding cake from raw ingredients; and
- Explain how to set up a tiered cake.

Major Topics to be Included:

- Traditional and contemporary cake batters
- Molding and masking cakes with fondant
- Frosting cakes
- Sugar flowers and sugar work
- Tiered cake design and set up

Effective Date/Updated: August 1, 2024