

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	LEARNING ACTIVITIES	EVALUATION METHODS
Upon successful completion of this course, the student will be able to:		
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

6. Lecture/Lab: Sugar Showpiece
7. Practical Exam and Kitchen Appreciation.

LEARNING MATERIALS:

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

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.