

**COURSE OUTLINE**  
**CMGT-250**  
**Cake Decorating and Candy Making**  
**3 Credits**

**HOWARD COMMUNITY COLLEGE**

**Course Description**

This course is designed to advance the student's knowledge of various fine decorating techniques. Emphasis will be placed on perfection of decorating style and presentation. Basic sugar and chocolate candy making techniques will be explored. Pre-requisite: CMGT-135 (2 hours lecture, 3 hours lab)

**Course Objectives**

Upon completion of this course the student will be able to:

1. Describe and discuss a variety of decoration methods.
2. Produce acceptable cake decorations using industry techniques.
3. Discuss methods of candy making as used in the industry.
4. Produce acceptable candy products.

**Major Topics**

- I. Borders and side piping
- II. Lettering and numbering styles
- III. Flowers and figures
- IV. Gel transfer
- V. Royal icing
- VI. Rolled fondant and marzipan
- VII. Tiered/Wedding and special occasion cakes
- VIII. Chocolate candy making
- IX. Handling and storing candy

**Course Requirements**

Students are required to bring the text and any relevant materials to each class. Homework assignments are due at the beginning of the class period.

Periodic written examinations and food preparation demonstrations will be given covering the measurable objectives of the course. Unexcused absence from an examination or a demonstration will result in a grade of zero. Make-up examinations, demonstrations and projects require advanced approval from the instructor and are given at the instructor's discretion.

Attendance at all classes and labs is expected, as the objectives of the course will be accomplished through in-class dialogue and group or individual assignments. Class/Lab work missed cannot be made-up unless prior arrangements have been made with the instructor. In the case of sudden illness or emergency, the student is expected to notify the instructor as soon as possible. An evaluation of the reason for missing class will determine whether make up tests/assignments will be given. To that end, poor attendance will negatively affect the student's final grade.

## **Other Course Information**

Course to be offered in a culinary lab (commercial kitchen) setting.