



COURSE OUTLINE
Palo Verde College
 One College Drive, Blythe, CA 92225
 (760) 921-5500

Latest Revision: 11-10-04

Board Approval: 11/23/04

1. Course Information. Course Initiator: ALMA THOMAS

Subject Area and Course Number: NBE 057		Course Title: CAKE DECORATION I®			
New Course <input type="checkbox"/> Revised <input checked="" type="checkbox"/> Updated <input type="checkbox"/>		Static ID C05766	TOP Code 1306.00	Credit Status Request Noncredit	
Classification Code I=Occupational Education		SAM Code D=Possibly occupational		Course prior to college level Y=Not applicable	
Noncredit category G=Home economics		Meets a unique need: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Course duplicated: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Demand/Enrollment Potential: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
Transfer request C=Non-transferable		Articulation request: UC <input type="checkbox"/> CSU <input type="checkbox"/> CSU-GE <input type="checkbox"/> IGETC <input type="checkbox"/> CAN <input type="checkbox"/>			

2. Some or all aspects of this course may be delivered in a Distance Education mode: Yes No
 If checked yes, all questions pertaining to Distance Education must be answered.

3. This course has laboratory or clinic/field hours: Yes No
 If checked yes, this outline must include a list of laboratory or clinic/field activities or topics.

4. This course has prerequisites, co-requisites, or advisories: Yes No
 If checked yes, please complete a [Prerequisite Justification Form](#).

5. Curriculum Committee Approval Date: 11/10/04

6. After Curriculum Committee approval, the following is to be completed by the Office of Instruction:

TRANSFER APPROVAL STATUS	ARTICULATION APPROVAL STATUS					
Approval Pending	Not Requested	Date of Submission	Approval Pending	Approval Denied	Date Approved	
UC	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
CSU	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
CSU-GE	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
IGETC	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		
CAN	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>		

CATALOG DESCRIPTION:

This course includes forms of decorating various pastries. Students will learn the handling of utensils for decorations with step-by-step increments in cake classic border designs and decorations for special occasions. Decorations in pipe flowers as well as fondants to brighten cake tops will be applied. Hygiene practices will be explained and applied. This course is repeatable.

UNITS:

FACE TO FACE: **Hours Per Week:** **Lecture: 4** **Laboratory: 20** **Clinic/Field:**

DISTANCE EDUCATION:

ENTRY LEVEL SKILLS, PRE-REQUISITES, CO-REQUISITES AND ADVISORIES:

None

OBJECTIVES and LEARNING OUTCOMES:

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

1. Apply hygienic forms of decorating pastries.
2. Demonstrate use of various instruments for decorating cakes.
3. Demonstrate and apply fondants for brightening cake tops.
4. Demonstrate the decorating of pipe flowers to imitate the natural look and appeal.

COURSE OUTLINE AND SCOPE:**1. Outline of Topics or Content:**

- A. Hygienic Forms of Decorating Pastries
- B. Utensils Necessary for Cake Decorations
- C. Classic Designs of Cake Bordering
- D. Designs for Cakes with Fondants
- E. Cake Decorations for Special Occasions

2. If a course contains laboratory or clinic/field hours, list activities or topics:

Decorating Cakes and Pastries.

3. Examples of Reading Assignments:

N/A

4. Examples of Writing Assignments:

N/A

5. Appropriate Assignments to be completed outside of class:

N/A

6. Appropriate Assignments that demonstrate critical thinking:

N/A

7. Other Assignments:

N/A

8. Indicate any assignments that are unique to the Distance Education mode of delivery:

N/A

METHOD OF EVALUATION—FACE TO FACE:

Student Participation and Attendance.
Completion of Pastry Projects.

METHOD OF EVALUATION—DISTANCE EDUCATION:

N/A

METHOD OF INSTRUCTION—FACE TO FACE:

Lecture, Demonstration.

METHOD OF INSTRUCTION—DISTANCE EDUCATION:

N/A

REPRESENTATIVE TEXTBOOKS, AND OTHER READING AND STUDY MATERIALS:

This section shall include author(s), title, and current publication date of all representative materials.

Teacher prepared materials.

SIGNATURES:

COURSE INITIATOR: _____ **DATE:** _____

LIBRARY: _____ **DATE:** _____

CHAIR OF CURRICULUM COMMITTEE: _____ **DATE:** _____

SUPERINTENDENT/PRESIDENT: _____ **DATE:** _____