

J. Sargeant Reynolds Community College
Course Content Summary

Course Prefix and Number: HRI 286

Course Title: Wedding and Specialty Cakes

Course Description

Provides an integrated study of wedding and specialty cakes. Lectures 3 hour per week.

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

HRI 280 Principles of Advanced Baking and Pastry, HRI 282 European Tortes and Cakes, and HRI 285 Chocolate and Sugar Arts

Course Objectives

1. Upon completing the course, the student will be able to:
2. Produce basic cakes for wedding cakes.
3. Explain the differences between fondant, royal, icing and butter cream.
4. Understand and be able to produce a tiered cake and wrap in fondant.
5. Explain the various mixing methods and their uses for cake production.
6. Explain and discuss correct pastry terminology.
7. Explain and be able to demonstrate proper piping techniques with royal icing, gels, butter cream and chocolate.
8. Explain and be able to utilize coloring agents in the production of rolled icing.
9. Produce and utilize fondant, royal icing, butter cream and fondant.
10. Explain and be able to demonstrate proper techniques for producing icing flowers, ribbons and basic sugar designs.
11. Be able to produce a tiered wedding cake from raw ingredients.
12. Explain how to set up a tiered cake.

Major Topics to be Included

1. Traditional and contemporary cake batters.
2. Molding and masking cakes with fondant.
3. Frosting cakes.
4. Sugar flowers and sugar work.
5. Tiered cake design and set up.