

**J. Sargeant Reynolds Community College
Course Content Summary**

Course Prefix and Number: HRI 286

Credits: 3

Course Title: Wedding and Specialty Cakes

Course Description: Provides an integrated study of classical and contemporary wedding and specialty cakes. Prerequisite: HRI 115. Lecture 2 hours. Laboratory 3 hours. Total 5 hours 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 and Co-requisites:

Prerequisite: HRI 115

Student Learning Outcomes:

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

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

Major Topics to Be Included:

- a. Traditional and contemporary cake batters
- b. Molding and masking cakes with fondant
- c. Frosting cakes
- d. Sugar flowers and sugar work
- e. Tiered cake design and set up

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