

# BAKE-240 : Confectionery Art and Special Occasion Cakes

This course introduces the basics of decorative work as applied to showpieces and special occasion cakes. Each student will produce projects using each of the following mediums, pulled sugar, chocolate, pastillage, gum paste, fondant and royal icing. Styles of cake decoration ranging from the classic use of royal icing to the more modern techniques using rolled fondant will be introduced and practiced. The class will finish with a capstone project where the techniques learned in class will be showcased.

**Credits** 3

**Prerequisites**

Basic and Classical Cakes ([BAKE-205](#))

**Corequisites**

Take Service & Beverage Management [HMFB-210](#)