

# BAKE-245 : Contemporary Cakes and Desserts

An examination of cakes and desserts that are assembled and decorated with a modern approach using the latest technology and equipment. Topics will include: Travel cakes decorated as a whole; Entremet cakes finished in large variety of molds, metal and silicon; a variety of decoration including chocolate, sugar, meringue, foams, and spherification. Individual pastries are also covered in this class as petit fours. Students will use specialized equipment to achieve many desired effects, using present day techniques. Students will study and explore flavor combinations, original and timeless. Students will be exposed to new presentation methods, and focus on fresh products (seasonality), simplicity of style, and ease of production.

**Credits** 3

**Prerequisites**

Basic and Classical Cakes (BAKE-205)

**Corequisites**

Service & Beverage Management HMFB-210