

## ESSENTIAL CAKE BAKING AND PRODUCTION COURSE OUTLINE

Activities	Recommendations/Assignment
Identify essential baking tools and uses	Bake 1 batch of Vanilla cake, 1 batch fruit and 1 batch red velvet cake
How to bake vanilla cake	
How to bake fruit cake	
How to bake strawberry cake	
How to Bake red velvet cakes	
How to make simple Swiss Meringue buttercream	
Hands on Practice on layering and trimming cakes	
Simple decorating: Sprinkles, Dripping, patterns and more	
Hand on practice on icing and decorating buttercream cakes	Make 1 batch each of Swiss Meringue and American butter cream
Working with fondant	
How to cover cakes with fondant	
Basic fondant decoration: Molds, cake balls etc	
Airbrushing techniques	
Stenciling cakes	
Layering and stacking tiered cakes	
Practice on layering and stacking tiered cakes	
More practice on working with fondant	
Project: Create your signature cake (1 Tier Fondant)	
Cont. Project: Create your signature cake (1 Tier Fondant)	
Preparation for final project (bake cakes needed, identify and purchase all tools needed for stacking)	
Final Project: Create your signature 2 tier cake	

Cont. Final Project: Create your signature 2 tier cake	
Peer review	
Certificate Ceremony	