

Course Syllabus: CAKE DECORATING
SENR 7090 101CL
10-12 / M / LLGP Rm # 103

Instructor Information

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Course Description

Students will learn basic cake decorating skills using buttercream, royal, and fondant icings - including coloring icing, icing consistency, proper bag angle, and pressure control. We will also learn to fill and use a decorating bag with and without a coupler, icing tip, and flower nail usage, as well as other equipment to transform their sweet treats into amazing desserts. Students will level, tort, fill and apply icing to their cake. In addition, we will use a variety of icing tip techniques with buttercream and royal icing. Students will demonstrate how to make royal icing and marshmallow fondant, cover a cake/cake pan in fondant and learn basic techniques of making gum paste flowers and modeling simple cake toppers. Finally, students will learn the basics of creating a gravity-defying cupcake using a simple armature.

Required Supplies

Cake Decorating Supplies: check your supplies to see if you have any of these items before purchasing. You may want to wait until after the first night to gather most of your supplies. Please note that **starred items are supplies for the first day.

**2-3 cupcakes, hard cookies, brownies, treats, etc. to practice on

**9" offset spatula \$3.99 (Hobby Lobby online)

Medium icing (bought or made) Note Walmart Bakery sells icing in very good tubs, Kroger sells fluffy icing that can be used for most decorating purposes also

Package of cake boards suitable to the size of cake you make \$2.99-\$8.99 (Hobby Lobby online)

Freezer paper \$6.78 (Walmart online) or plastic matt for table covering

Make or Buy Small Box of fondant (24 oz) (\$5.99-\$10.99) available at craft stores, HEB, Kroger, Walmart)

Cake Leveler or serrated knife \$4.99-\$24.99 depending on the style

Box of 12" piping bags (more as needed) \$6.99 for 24 (Hobby Lobby online)

Small decorator brush (paintbrush not used on anything other than food) any style (optional \$5.35 Wilton – Walmart/Michaels)

Cake box or carrier to take treats home (Dollar Stores has cake takers for \$1.00)

The turntable is optional runs about \$6.00 (Walmart)

Food needed throughout the course: Check week-to-week for supplies and food items:

1-2 one-layer cakes 6" preferably but can be larger

(Make icing using a recipe or purchase icing: medium and thin icing as needed (make or buy) \$13.47 for a 4-pound tub of Wilton medium icing (Walmart) or purchase small cans as needed (thin icing found in cake aisle of the grocery store in two-cup containers)

small treats such as a large hard cookie, cupcake, brownie, etc. for practice

Icing tips: price \$0.99-\$1.49 each (Hobby Lobby) (estimate \$15-20)

**Standard White Couplers: package of 4 (\$1.99 Hobby Lobby)

round: 3, 12

stars: **18, 21, **1M, 2D

petal: 104

Leaf: 352 (or any other leaf tip)

Grass: 233

Flower nail (lily nail optional as we can share a classroom set)

Basketweave: 47 (or 48) or use a small star or circle tip

Estimate required supplies \$57.00, less if you make your icing/use coupons, etc.

From home:

**Bowls or cups to mix icing (1/2 to 1 cup size with lids are excellent for reusing icing) or adding water

**Napkins or paper towels

**Spoons or spatulas
 **Scissors
 **Storage bags (to carry icing or dirty items home)
 Ruler
 Wax paper
 Cheap tin foil (dollar store type)
 **Food colors - preferable gel
 Cake, cupcakes, and treats as needed
 Small m&ms in small bags (snack size like at the Dollar Store)
 1-2 Straws or cake pop sticks
 Large and small rolling pin
 Pizza cutter or small knife to trim fondant from cake

End-of-Course Outcomes

Upon successful completion of this course, students will: 1) become familiar with the three essentials of cake decorating – icing consistency, bag position, and pressure control; 2) learn to fill and use a decorating bag with and without a coupler; 3) pipe lines, simple borders, and letters; 4) fill and decorate cupcakes; 5) level, tort, and fill a cake; 6) make buttercream flowers; cornelli lace, brush embroidery, petals, and blossoms; 7) learn to make and use royal icing; 8) use royal icing to make royal icing transfers (appliques), rosebuds, roses, pansies, violets, lilies, and poinsettias; 9) advanced skills in buttercream – basket weave, reverse shell, rope and classic ruffle; 10) become familiar with basic cake decorating equipment; 11) learn to tint and work with fondant and gum paste as a medium for decorating cakes; 12) cover a cake in fondant; 13) use fondant/cookie cutters to create leaves, shapes, figurines, and flowers, 14) become familiar with and use essential fondant tools, and 15) simple cake armature.

Course Outline

Week 1: Students bring cake decorating supplies, including bags, tip 18 and 1M, spatula, freezer paper, medium icing, 2-3 cupcakes

- 1) First Day Activities and Run, Hide, Fight: <https://www.youtube.com/watch?v=5VcSwejU2D0>
- 2) Go over syllabus and Supply List
- 3) Families of tips – star, circle, petal
- 4) Preparing a Decorating Bag Star: 18 tip with coupler Star: 1M without coupler
- 5) Three Essentials of Cake Decorating: Icing Consistency (Stiff, Medium, Thin – S, M, T)
- 6) Tinting Icing Filling Decorating Bag
- 7) Bag Position (45° or 90°) Pressure Control (and what effects pressure control)
- 8) Techniques: Tip 18: star, rosette, 1M: star, rosette, swirl
- 9) Decorate your cupcakes with new techniques

Week 2: Students bring 6"-8" round cake – one layer, filling, 3 cups thin icing (e.g. Duncan Hines, Pillsbury, or homemade), 1 cup medium icing, cake board and cake carrier, round Tips 3 and 12, Cake Leveler or serrated knife, offset spatula:

- 1) Leveling and Torting a Cake
- 2) Dam and fill cake
- 3) Ice cake - discuss techniques such as crumb coating - set aside to crust over
- 4) Techniques: dots, pulled dots, hearts, balloons, fish, bird, face, etc.
 - 5) Smoothing cake with parchment or Viva paper towel
 - 6) Decorate cake

Week 3: Students bring 3-6 treats, Tips 352 (or other leaf), round 3, 12, star 18 and 21, 2D; medium (M) icing (or last week's icing) Y,G,B+

- 1) Sunflower using tip 352 or other leaf tip and tip 12 for center dot
- 2) Star Tip 18 - wavy line (beginning of stems, scrolls and cursive) (M)
- 3) Star Tip 18 - zig zag (M)
- 4) Star Tip 2D - drop flowers two ways (M)
- 5) Star Tip 21 - shell and shell border (M)
- 6) Round Tip 3 - bead border (M)
- 7) Round Tip 3 - writing and cursive (T)
- 8) Tip 233 - grass, fur, spaghetti, bird nest (M)
- 9) Petal Tip 104 - easy ruffle (M)

Week 4: Students bring one round cookie/cupcake, leftover buttercream - M for flowers, T for calyx and stems, Petal Tip 104 and Round Tip 3, wax paper 2" squares, flower templates

- 1) Petal Practice on a cupcake/cookie - start on outer edge
- 2) How to use a flower nail and template
- 3) Tip 104 apple blossom/wild rose (M)
- 4) Tip 104 zinnia (M) time permitting

5) Tip 104 rosebuds, half roses with calyx and stem (M and T)

6) Tip 104 ribbon rose (M-S)

Week 5: Students bring leftover buttercream (T), box to carry flowers and royal icing, Press-n-Seal for icing pods, Round Tip 3, decorator brush

1) Round Tip 3 (T) brush embroidery

2) Round Tip 3 (T) Cornelli Lace

3) Demo making royal icing and distribute, color and thin, demonstrate icing pods

4) Round Tip 3 (T) royal icing Transfers demonstration

5) Time permitting practice rosebuds and half roses with royal icing

Week 6: Students bring new or leftover royal icing (M-S), wax paper and thin foil, and container to carry flowers home. The container will need to be left open until flowers are completely air dried. Petal Tip 104, round tip 3, leaf 352 or any other leaf, and flower nail.

1) Flower Nail and template: Tip 104 for rose (S)

2) Flower Nail and template: Tip 104 for Daffodil petals (M) and Tip 2 or 3 for throat of flower (M)

3) Flower Nail and make wax paper squares: Tip 104 (M) for Pansy and Tip: 2 or 3 for throat (M)

4) How to use a Lily Nail (classroom set)

5) Leaf Tip 352 or other and floral center

6) Leaf Tip 352 or other and Tip 2 or 3 for center stamens

Week 7: Students bring a treat such as large cookie, brownie, cupcake, etc., medium icing, Star Tip 21, Round Tip 12, and basket weave tip 47 (18 if do not have basketweave), Petal Tip 104.

1) Border: Star Tip 21: Rope Border

2) Border: Star Tip 21: Reverse Shell Border

3) Border: Round Tip 12 or smaller for Bead Border

4) Basket Weave: Tip 47, 48 or any smallish star or round tip

5) Classic Ruffle: Petal Tip 104

Week 8: Students will bring plastic wrap and bag to store fondant and a container to take home decorations. We will make a classroom batch of Marshmallow Fondant in class to share.

1) Handling and Storing Fondant and Gum Paste: only use what you need and store under cup/plastic

2) Make gum glue adhesive - small piece of fondant in water or Tylose powder mixed in water

3) Make a dusting bag with corn starch

4) Add icing color or buy premixed colors

5) When to use fondant versus gum paste

6) Warm fondant to increase elasticity-dip fondant

7) Use small amount of Tylose Powder to make fondant stiffer for items such as flowers

8) Become familiar with fondant molds and tools (ball tool, veiner, flower cutters, etc.)

9) Using mats to add movement to thin petals/leaves

Week 9: Students buy or make fondant (16 oz) and bring small, iced cake or use one of my cake pans for practice, rolling mat or freezer paper to rollout fondant, pizza cutter/knife, large rolling pin, cake taker.

1) How to measure fondant for your cake

2) Color and warm fondant

3) Roll fondant approx. 1/8" thick - too thin becomes likely to become transparent or holes appear when working fondant

4) Use a pin to laterally pop blisters and roll to flatten

5) Use large rolling pin, mat or back of hands to center fondant over cake

6) Lift edges and gently push down with side of your palm removing wrinkles; use fondant smoother where necessary

7) Trim excess with pizza cutter/knife

8) Onlays versus Inlays

9) Fondant borders - ball, braided, etc.

10) Use gum paste glue, dab of water, etc. to glue decorations onto fondant

Week 10: Students will bring leftover fondant or gum paste, color yellow, and green, heart shaped cookie cutter

1) Calla Lilly: Make stamen from yellow fondant, dip spaghetti in gum paste glue and drill through stamen

2) moisten top two thirds of stamen and rolling in yellow sugar, set aside to dry

3) Roll fondant to less than 1/16" (be sure to use dusting bag to prevent sticking)

4) Thin and ruffle edges on thin foam (dust to prevent sticking)

5) Place on cone and glue edges (will look like angel wings then fold around - small hole at top of cone)

6) Flip outer edges for movement

7) Calyx: Roll green gum paste 1/16" and cut medium circle, cut circle in half and glue to petal

- 8) Add petal dust to bring to life
- 9) Add glue to bottom third of stamen and thread petal on.

Week 11: Students will bring leftover fondant or gum paste

- 1) Basics of modeling figures: ball, cone, log
- 2) Practice making a baby's head
- 3) Practice making a small animal

Week 12: Students bring 1-3 iced cupcakes, 3-6 small bags of candy (like m&m's at Dollar Store), and 1-3 pop sticks

- 1) Discuss purpose of cake armatures
- 2) Build simple cake armature for our Gravity defying cupcakes
- 3) use melted chocolate to glue candies on stick to make them appear to float

COVID Statement

All students, faculty and staff are expected to familiarize themselves with materials and information contained on the College of the Mainland's Coronavirus Information site at www.com.edu/coronavirus. Students are required to watch a training video, complete the self-screening, and acknowledge the safety guidance at: www.com.edu/selfscreen. In addition, students, faculty, and staff must perform a self-screening prior to each campus visit. Finally, students, faculty, or staff which have had symptoms of COVID-19, received a positive test for COVID-19, or have had close contact with an individual infected with COVID-19 must complete the self-report tool.

Grading Scale

Students enrolled in non-funded non-credit classes will receive a final grade of "CR" (Completed Successfully) or "N" (no, did not complete).

Withdrawal Policy

You may withdraw from this course at any time by speaking with the Front Desk Personnel who will file the necessary paperwork. Once the semester is underway, we do not issue refunds. If you have a special circumstance, please speak with the Program Manager.

Americans with Disabilities

Any student with a documented disability needing academic accommodations is requested to contact the Office of Services for Students with Disabilities at 409-933-8520, which is in the Student Success Center. <http://www.com.edu/student-services/counseling.php>.

Classroom Conduct Policy

College of the Mainland requires that students be familiar with the Standards of Student Conduct, which can be found in the online Student Handbook at <http://www.com.edu/student-services/student-handbook.php>. Students should always act in a professional manner and will be held accountable according to college policy. Violations of the Code of Conduct will result in a referral to the Office for student Conduct and may result in class dismissal.

Emergency Notification System

College of the Mainland uses a rapid notification system called COM Alert to send text, voice and/or email messages for unscheduled school closings and other emergencies. Student and employee contact information provided during registration is automatically loaded into the system and updated every night. Because of this, students are encouraged to provide a cellphone number as their primary contact phone number. Students may update their default contact information through the Lifelong Learning office. In addition to the automated process, anyone including non-student family and community members may create a COM Alert account by visiting <https://comalert.bbcportal.com>. This type of account is managed independently from the automatic uploads and allows for multiple contact phone numbers to be provided.

Concerns/Questions Statement

If you have any questions or concerns about any aspect of this course, please contact the instructor using the contact information provided at the top of this form. If, after discussing your concern with the instructor, you continue to have questions, please contact Lisa Renfroe at 409-933-8432.

Drug-Free / Smoke-Free Campus Policy

College of the Mainland prohibits the possession or use of illegal drugs or alcohol by students on campus or while representing the college at off campus student events. Violations of this policy will result in dismissal from the program. College of the Mainland campuses are smoke-free campuses.