

# CUL 168 : Cakes I

**Credits** 5

The student will be introduced to the following mixing methods: two stages, flour batter, sponge, high ration, chiffon, angel food and modified sponge methods. The student will prepare assorted breakfast items, fill, mask, pour and finish basic cakes and roulades. During this course, the student will gain an understanding of ingredients and their uses, correct scaling and baking methods.

**Prerequisites**

[CUL 100](#) and [CUL 160](#)

**Course Outcomes**

- Ability to appropriately select and execute the correct mixing method for the specific recipe.
- Ability to prepare dough, bake, cool, store and package finished product in a professional manner.
- Student will learn how to choose, use and store proper hardware for cake baking.
- Students will use critical thinking to evaluate and determine how different mixing methods and ingredients will affect the final product.