



THE **CULINARY** INSTITUTE *of* MICHIGAN®  
A DIVISION OF BAKER COLLEGE

**BAKER COLLEGE**  
**STUDENT LEARNING OUTCOMES**  
**BAK1610 Showpiece and Specialty Cake Design**  
**4 Semester Hours**

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**Student Learning Outcomes & Enabling Objectives**

1. Demonstrate safe and sanitary conditions in a lab environment.
  - a. Demonstrate proper sanitation, proper food handling procedures, and proper use and storage of common kitchen chemicals.
  - b. Demonstrate knife skills, hand tools, and equipment in a safe environment.
2. Demonstrate the ability to work as a professional as part of a team.
  - a. Demonstrate proper cleanup procedures.
    - i. Washing dishes
    - ii. Garbage removal
    - iii. Sweeping
    - iv. Sanitation
  - b. Demonstrate kitchen organization.
    - i. Getting product prepared
    - ii. Getting tools and equipment prepared
  - c. Demonstrate effective storage practices.
    - i. Proper storage
    - ii. Effective storage techniques
  - d. Demonstrate sustainable practices.
    - i. Recycling
    - ii. Conservation
3. Produce a multi-tiered showpiece cake.
  - a. Demonstrate correct use and care for the tools and equipment used in cake showpiece making.
  - b. Demonstrate proper use of airbrushing methods for advanced cocoa butter and advanced chocolate decoration used on cakes.
  - c. Distinguish the variety of chocolate types, ingredients, and techniques to prepare chocolate.
  - d. Apply proper cake decorating techniques, such as: piping, scroll, and rosette.
  - e. Apply proper storage and transportation techniques for a finished product.
  - f. Apply proper design procedures to a multi-tiered showpiece cake.
4. Product a chocolate centerpiece.

- a. Demonstrate correct use and care for the tools and equipment used in chocolate showpiece making.
- b. Operate different types of chocolate, pastillage, fondant, and sugar equipment to produce consistent and profitable chocolate showpieces in adequate time.
- c. Prepare pastillage, gum paste and marzipan décor for centerpieces.
- d. Demonstrate proper use of airbrushing methods for advanced cocoa butter and advanced chocolate decoration.
- e. Distinguish the variety of chocolate types, ingredients, and techniques to prepare chocolate.
- f. Demonstrate proper tempering chocolate couverture.
- g. Distinguish the variety of ingredients and techniques to prepare different syrups for sugar work.
- h. Apply proper storage and transportation techniques for a finished product.
- i. Apply proper design procedures to a chocolate centerpiece.

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These SLOs are not approved for experiential credit.

**Effective: Summer 2018**