

SPECIALTY CAKES
HMG 4972
Semester Year

Instructor	Class Number	
E-mail	Day	
Phone	Location	
Office	Time	
Office Hours	Class Hours	1
	Lab Hours	4
	Credits	3

Department Mission Statement

The Hospitality Management Department of New York City College of Technology educates students for careers in the hospitality industry through foundational knowledge of hospitality operations and experiences that cultivate diverse perspectives, lifelong learning, collaboration, and community engagement.

Program Learning Outcomes

To graduate students who

1. identify and demonstrate skills relevant to the operational areas of hospitality management.(PLO #1)
2. utilize the dynamics of collaboration in diverse settings. (PLO #2)
3. demonstrate effective communication skills. (PLO #3)
4. exhibit the analytical and social skills essential for success in the global workplace. (PLO #4)
5. value and integrate lifelong learning, civic engagement, ethical reasoning, and social responsibility. (PLO #5)

Course Description

Contemporary and classical cake production encompassing advanced techniques including construction, finishing and decorating cakes based on a weekly theme or technique. Elements of flavor, texture, creativity, design and color are factors in the evaluative process.

Prerequisites: HMG 2304

Course Objectives:

Upon completion of HMG 4972, the student will be able to

- a. Demonstrate production as in a professional pastry shop
- b. Build on classical cake skills and apply modern pastry techniques to execute a repertoire of specialty cakes appropriate for retail showcasing
- c. Research, taste and appraise flavor combinations in and out of class
- d. Calculate cost of finished products and take a managerial role as steward/baker
- e. Design and execute an original cake

3. STUDENT LEARNING OUTCOMES and ASSESSMENT

Student Learning Outcomes	Method of Assessment
a. Produce a series of cakes based on themes. Operate equipment and implement safety and sanitation practices. (HMGT: Skill)	Daily participation, homework, final project
b. Integrate techniques from HMGT 1204 and 2304 building new skills as the recipes become increasingly complex. Prepare necessary items for following week. (HMGT: Skill, Knowledge: PLO #1)	Daily participation, homework, final project
c. Develop skills to compare design, flavor and texture of professionally prepared cakes to cakes produced in class. (HMGT: Knowledge; Gen Ed: Knowledge)	Daily participation, research paper, final project critique
d. Calculate the cost of cakes (HMGT: Skill; Gen Ed: Integration)	Steward's function
e. Create and present original cake (HMGT: Skill, Knowledge)	Final project, final project critique

Grading Procedure

Daily Participation	45%
Homework	10%
Final Project	20%
Final Critique	5%
Stewards Function	10%
Research Paper	10%
	100% TOTAL

Assignments

Daily Participation- The daily grade is based on punctuality, professionalism, preparedness, creativity, mise en place, teamwork and attitude.

Homework- Students must review the recipes prior to class. The homework is a tool to assist with the set-up of the station and mise en place for the following week. The homework is turned in at the end of class.

Final project- The final project for HMGT 4972 will be to create an original specialty cake. Students will prepare 2, 8-inch cakes following parameters of the project.

Final cake critique 5%- Cakes will be evaluated by entire class using rubric, evaluations will be tallied and the grade for the project will be an average of the results. Students will include comments to support the grades given.

Stewards function costing recipes - Students will rotate through the stewards position in each group two time during the semester and will be responsible for arriving 30 minutes early to set up their team's station and cost the recipes for homework.

Cake Research Paper- Each student will go to an approved bakery and order a complex cake and evaluate the components and the presentation as a whole. Students are encouraged to experience something they never had before.

Grading System

A	93 – 100
A-	90 – 92.9
B+	87 – 89.9
B	83 – 86.9
B-	80 -- 82.9
C+	77 – 79.9
C	70 – 76.9
D	60 – 69.9
F	59.9 and below

Required Text: No required text

Suggested Texts and Readings:

Labensky, S. Martel, P. Damme, E. (2009). *On baking:(2nd ed)*. Pearson Prentice Hall.

Herme, P. (1998). *Desserts by Pierre Herme*. Little Brown and Company

Course Materials

Uniforms: Every student in the baking laboratory should be acutely aware of the necessity for maintaining the highest standards of personal hygiene and of presenting the most favorable appearance at all times. Professionalism begins with good personal grooming as well as careful attention to sanitary procedures. Students enrolled in both culinary and baking/pastry classes should consider buying extra uniforms. Do not wear uniforms as street clothes, and do not wear street clothes under uniforms.

Uniforms are designed for practicality, comfort and ease of maintenance.

• Chef's coat (double breasted, long sleeves, white) clean and ironed.
• Checkered slacks (no cuffs) clean and ironed.
• Chef's hat (white, paper only -available for purchase in the bookstore).
• Work shoes, black, non-skid soles (open-toed shoes, sandals or canvas shoes not allowed).
• Apron (half fold, four sided, white).
• Hair net (should be worn by those with shoulder length hair.) *Hair must be under chef hat.
• Jewelry, long nails and nail polish not permitted

Tools: In food preparation labs, tools are an important part of your uniform. The following

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professional tools are **required** each class: we recommend you engrave or label them.

French Chef's Knife (9" forged) w/knife guard	Serrated Knife (10-12")
Sharpening Steel (10")	Vegetable Peeler
Straight Spatula (10")	Pastry Wheel
Plastic Bowl Scraper	Paring Knife
Pastry Brush	Offset Spatula
Scissors	Bench Knife
Measuring Spoons	Heat Resistant Rubber Spatula
Pocket Thermometer	Tongs
Whisk	Pastry Bag (16")
	Pastry Tips: Star #s 820, 822-825 Plain #s 802-807 French Star #s 865-866

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CAKE FINAL RUBRIC: HMG 4972

Performance Indicator	EXCEEDS CRITERIA	MEETS CRITERIA	APPROACHES CRITERIA	DOES NOT MEET CRITERIA
TASTE 50%	The flavors were excellent. The combination was perfectly executed and balanced. Nothing was overwhelming. The sweetness was balanced. The components were interesting and well matched. 40-50	The flavors worked well together. The combination of flavor was good. The cake was well executed and all the components were successful. Cake was either too sweet or another flavor took over. 30-40	The flavors were good. The combination could have been better. Was overwhelmed by a particular flavor. Cake/sponge was dry or not appropriate in comparison to the rest of the cake. 20-30	The flavors did not work together. The cake could have used more components. The components were not successful. dry sponge, broken buttercream, curdled or runny, filling, soggy cake. 10-20
PRESENTATION 20%	Cake was professionally finished. Looked clean, elegant/ original garnishes. Finish was neat. Inside presented beautifully. 15-20	Cake was well finished. Looked good, simple. Composition of interior was done well. 10-15	Cake was uneven or icing not smooth. Was simple. Interior was uneven or had structural issues. 5-10	Cake was not finished in time. Inappropriate or no garnishes. Interior was hard to distinguish. 1-5
TEXTURE 10%	The textures had a positive role in the outcome of the cake by adding interest and contrast. 8-10	The textures had a neutral role in the flavor of the cake. 6-8	The textures could have been more defined. 4-6	There were no definite textures in the cake. 2-4
ORIGINALITY 10%	Cake was very original. Interesting flavors, unexpected twist on classic cake/ combination of flavors/use of ingredients. 8-10	Cake was somewhat original, good interpretation of classic cake or flavor combination. 6-8	The cake was close to cake we made in class or something that can be bought or found in a book or magazine. 4-6	Was not original. 2-4
DIFFICULTY 10%	Cake was complex with multiple layers and difficult techniques. 8-10	Cake was complicated with good techniques. 6-8	Cake was somewhat complicated but more techniques could have been implemented. 4-6	Cake was simple. 2-4

Selected Bibliography

Beranbaum, R. (2009). *Rose's heavenly cakes*. John Wiley & Sons, Inc.

Boyle, T. (2006). *The cake book*. John Wiley & Sons, Inc.

Kranse, K. (2011). *Extraordinary cakes: Recipes for bold and sophisticated desserts*. Rizzoli International Publications, Inc.

MacDonald, R. (2019). *Bake*. Rizzoli.

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Medrich, A. (1990). *Cocolate: extraordinary chocolate desserts*. Warner Books, Inc.

Ottolenghi, Y., Goh, H. (2017). *Sweet*. Ten Speed Press

Thuriers, Y. (1996). *Modern French pastry: The classic and contemporary recipes of Yves
Thuriers*. Van Nostrand Reinhold

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Class Meeting Schedule

WEEK	DATE	BAKER/STEWARD	SPECIALTY CAKES
1			Overview of course and syllabus. Lean sponges, base doughs
2			Preparation of rich sponges and basic buttercreams Comparison of basic sponges
3			Classic cakes prepared with pate au choux and pastry cream Gateau St. Honore, Croquembouche, Paris-Brest
4			Basic layer cakes. Strawberry Shortcake, Banana Shortcake, Black Forest Cake
5			Meringue based cakes Marjolaine, Concorde, Chestnut Meringue Cake
6			Frozen specialties. Baked Alaska, Ice Cream Bombe, Lemon Crepe Cake
7			Chocolate tortes and glazing techniques. Queen of Sheba, Chocolate Peanut Butter Cake, Gateau Royal
8			Cake Final Discussions Mise en Place/Lady fingers
9			NO PRODUCTION: Cake decorating skills- coronet practice, buttercream piping techniques using specialty tips, prepare chocolate decorations
10			Charlottes and mirror glazes. Raspberry Mirror, Pineapple Mirror, Passion Fruit Mirror
11			Classic cakes Fraisier, Pyramid Cake, Chocolate Dome
12			Complex cakes with gelee inserts. Paloma Torte, Pistachio Tang, Rio Torte
13			ASSORTED Cakes: Student's Practical Exam
14			ASSORTED Cakes: Student's Practical Exam
15			ASSORTED Cakes: Student's Practical Exam

Diversity and Inclusive Education

This course welcomes students from all backgrounds, experiences and perspectives. In accordance with the City Tech and CUNY missions, this course intends to provide an atmosphere of inclusion, respect, and the mutual appreciation of differences so that together we can create an environment in which all students can flourish. It is the instructor's goal to provide materials and activities that are welcoming and accommodating of diversity in all of its forms, including race, gender identity and presentation, ethnicity, national origin, religion, cultural identity, socioeconomic background, sexuality and sexual orientation, ability, neurodivergence, age, and etc. Your instructor is committed to equity and actively seeks ways to challenge institutional racism, sexism, ableism and other forms of prejudice. Your input is encouraged and appreciated. If a dynamic that you observe or experience in the course concerns you, you may respectfully inform your instructor without fear of how your concerns will affect your grade. Let your instructor know how to improve the effectiveness of the course for you personally, or for other students or student groups. We acknowledge that NYCCT is located on the traditional homelands of the Canarsie and Lenape peoples.

Student Accessibility

Qualified students with disabilities, under applicable federal, state, and city laws, seeking reasonable accommodations or academic adjustments must contact the Center for Student Accessibility for information on City Tech's policies and procedures to obtain such services. Students with questions on eligibility or the need for temporary disability services should also contact the Center at The Center for Student Accessibility:

<http://www.citytech.cuny.edu/accessibility/>

Professionalism and Participation

The Department of Hospitality Management follows industry standards in order to educate, develop and mentor future hospitality and tourism professionals. In order to successfully complete a course, students must consistently participate in class and meet deadlines.

NYC College of Technology Statement on Academic Integrity

Students and all others who work with information, ideas, texts, images, music, inventions, and other intellectual property owe their audience and sources accuracy and honesty in using, crediting, and citing sources. As a community of intellectual and professional workers, the College recognizes its responsibility for providing instruction in information literacy and academic integrity, offering models of good practice, and responding vigilantly and appropriately to infractions of academic integrity. Accordingly, academic dishonesty is prohibited in The City University of New York and at New York City College of Technology and is punishable by penalties, including failing grades, suspension, and expulsion.

As stated in the Academic Integrity Policy Manual, "academic dishonesty occurs when individuals plagiarize or cheat in the course of their academic work. Plagiarism is the presenting of someone else's ideas without proper credit or attribution. Cheating is the unauthorized use or attempted use of material, information, notes, study aids, devices or communication during an academic exercise."

The complete text of the College Academic Integrity Policy Manual may be found on the College website.

Statement of Classroom Behavior

Each student has the right to study and learn in a comfortable, safe, supportive environment that promotes self-esteem – free of fear, humiliation, intimidation, offensive or suggestive language.

Use of Electronic Devices

The use of cellular phones and audio equipment in all academic and study areas of the college is prohibited. Students are not permitted to take calls or text message during class. Students may not use their cell phones as calculators. In some instances, an instructor may allow the use of personal electronic devices for in class activities.

Writing Style Statement

The hospitality management department requires that all written work must be prepared using APA Style Publication Manual of the American Psychological Association as a reference guide. This includes editorial formats, abbreviations, use of statistics, graphs, citations and references. Visit the City Tech Library website for APA Style Guides.

MS Office Suite Assignment Submission Guidelines

Students are expected to use MS Office Suite including Outlook, Word, PowerPoint and Excel unless otherwise stated. Students are entitled to a subscription, which is available through the CUNY Portal or Blackboard.

Attach HMGT Department Calendar