NEW YORK CITY COLLEGE OF TECHNOLOGY
HOSPITALITY MANAGEMENT DEPARTMENT

COURSE OUTLINE

COURSE #: HMGT 4972  
COURSE TITLE: SPECIALTY CAKES

CLASS HOURS: 1  
LAB HOURS: 4  
CREDITS: 3

1. 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.

2. COURSE OBJECTIVES:

Upon completion of HMGT 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
e. Design and execute an original cake recipe

3. STUDENT LEARNING OUTCOMES and ASSESSMENT

<table>
<thead>
<tr>
<th>Student Learning Outcomes</th>
<th>Method of Assessment</th>
</tr>
</thead>
<tbody>
<tr>
<td>a. Produce a series of cakes based on themes. Operate equipment and implement safety and sanitation practices. (HMGT: Skill)</td>
<td>Daily participation, final project, homework</td>
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<tr>
<td>b. Integrate techniques from HMGT 1204 and 2304 building new skills as the recipes become increasingly complex. (HMGT Skill, Knowledge; Gen Ed: Integration)</td>
<td>Daily participation, homework</td>
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<tr>
<td>c. Develop skills to compare design, flavor and texture of professionally prepared cakes to cakes produced in class. (HMGT Knowledge; Gen Ed Knowledge)</td>
<td>Daily participation, research paper, final project critique</td>
</tr>
<tr>
<td>d. Calculate the cost of cakes and prepare necessary items for following week (HMGT Skill; Gen Ed: Integration)</td>
<td>Stewards function</td>
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<tr>
<td>e. Create and present original cake (HMGT Skill, Knowledge)</td>
<td>Final project, final project critique</td>
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</tbody>
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4. **PREREQUISITES:**

   HMGT 2304

5. **TEXT (S):**


6. **GRADING SYSTEM**

<table>
<thead>
<tr>
<th>Requirement</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Daily performance</td>
<td>50%</td>
</tr>
<tr>
<td>Homework</td>
<td>10%</td>
</tr>
<tr>
<td>Final project</td>
<td>20%</td>
</tr>
<tr>
<td>Final critique</td>
<td>5%</td>
</tr>
<tr>
<td>Steward function/Baker</td>
<td>5%</td>
</tr>
<tr>
<td>Research paper</td>
<td>10%</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>100%</strong></td>
</tr>
</tbody>
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7. **COURSE REQUIREMENTS**

   Cake research paper
   Stewards function costing recipes
   Homework
   Final cake critique

8. **RUBRICS**

   **Specialty cake final project**

   The final project for the course will be to create your own specialty cake. You will prepare 2, 8-inch cakes. One is for the class to taste and the other one is for you to take home and assess.

   Your cake must have
   - A concept or theme
   - An original name
   - A cake component
   - A filling component
   - A contrasting layer- meringue, florentine, caramel, gelee, crisp, fruit
   - An icing
   - A secret ingredient- infusion, essence, spice, extract, flavoring, alcohol

   By lottery we will choose who will present on week 13, 14 or 15 if you are not presenting you are to be assisting the students who are working.

   You will be able to prepare mise en place (either sponge or meringue) one week ahead. Prepare 2 separate requisitions one for your mise en place and one for the day of the final. Hand in the requisitions 1 week prior to you needing the ingredients. You will be able to start the baking at 3:00 the day of the practical.

   You will have until 7:30 p.m. to finish the cake and present it to the class for tasting.

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During the presentation, each student will give a brief oral report on the processes and procedure used to make the cake, how you came up with the idea and your inspiration and how much the cake cost to make. Do not mention your secret ingredient!

The class will taste the cake and we will critique it using the rubric

- Taste- How do the different flavors and textures work together
- Presentation- How does the finished product look
- Texture- Are the layers even and are they technically correct, is there enough contrast
- Originality- Is the cake original as far as flavor profile, presentation and techniques combined
- What is the secret ingredient and did it work

The day you present, a copy of the completed recipe gets submitted to me along with the costing.

**Critique of final cakes**

- Each cake will be graded by the entire class
- Filling out the critique sheet using the rubric is worth 5% of your grade
- The critiques will remain anonymous to the class but your name should be on the sheet so I can grade you on your comments

⚠ Please keep these concepts in mind when writing the critiques

- Give each square a numerical grade
- You **will** critique your own cake
- Be honest and as clear as possible
- Take into consideration the techniques used to prepare the cake/difficulty
- Try to keep personal preferences out of the critique, it doesn’t matter if you like pineapple or chocolate what matters is, does the cake work as a whole?
- Write neatly so I can read it

If you are allergic to an ingredient in a cake please do not taste it but you can still grade it
<table>
<thead>
<tr>
<th>Performance Indicator</th>
<th>DOES NOT MEET CRITERIA</th>
<th>APPROACHES CRITERIA</th>
<th>MEETS CRITERIA</th>
<th>EXCEEDS CRITERIA</th>
</tr>
</thead>
<tbody>
<tr>
<td>TASTE 50%</td>
<td>The flavors did not work together. Cake could have used more components. The components were not successful Dry sponge, broken buttercream, curdled or runny, filling, soggy cake.</td>
<td>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.</td>
<td>The flavors worked well together. The combination of flavors was good. The cake was well executed and all the components were successful. Cake was either too sweet or another flavor took over.</td>
<td>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.</td>
</tr>
<tr>
<td>PRESENTATION 20%</td>
<td>Cake was not finished in time. Inappropriate or no garnishes. Interior was hard to distinguish.</td>
<td>Cake was uneven or icing not smooth. Was simple. Interior was uneven or had structural issues.</td>
<td>Cake was well finished. Looked good, simple. Composition of interior was done well.</td>
<td>Cake was professionally finished. Looked clean, elegant/original garnishes. Finish was neat. Inside presented beautifully.</td>
</tr>
<tr>
<td>TEXTURE 10%</td>
<td>There were no definite textures in the cake.</td>
<td>The textures could have been more varied.</td>
<td>The textures had a neutral role in the flavor of the cake.</td>
<td>The textures had a positive role in the outcome of the cake by adding interest and contrast.</td>
</tr>
<tr>
<td>ORIGINALITY 10%</td>
<td>Was not original.</td>
<td>The cake was close to cake we made in class or that can be bought / or found in a book or magazine.</td>
<td>Cake was somewhat original, good interpretation of classic cake or flavor combination</td>
<td>Cake was very original Interesting flavors. Unexpected twist on classic cake. Excellent combination of use of ingredients.</td>
</tr>
<tr>
<td>DIFFICULTY 10%</td>
<td>Cake was very basic.</td>
<td>Cake was simple but with a twist on ingredients.</td>
<td>Cake was complicated with good techniques.</td>
<td>Cake was complex with multiple layers and difficult techniques.</td>
</tr>
</tbody>
</table>
COURSE OUTLINE

COURSE: HMGT 4972
COURSE TITLE: SPECIALTY CAKES

Week 1.
Orientation:
Class procedures and requirements
Review of uniform, tools and equipment, safety and sanitation
Review baking and pastry I and II principles
Discuss display of pastry shop desserts and cakes
Presentation on basic cake components and terminology
Review list of cakes to be produced in class
Organize groups for production
Lean sponge cake production
Briefing on next week’s production

Week 2.
Discuss pastry lab organization and cake production
Presentation on cake layers
Presentation on variations of cake fillings
Rich sponge cake production
Buttercream variations
Tasting of basic sponges
Briefing of next week’s production

Week 3.
Pâte au choux and puff pastry-based cakes
Presentation on icing types and techniques
Demonstration of poured icing and classical decorations
The use of caramel in cake assembly
Discuss modern variations
Display, tasting and critique of cakes
Briefing of next week’s production

Week 4.
Simple sponge-based layer cakes
Icing and decorating with Crème Chantilly
Presentation on meringues and their variations
Meringue piping and spreading techniques
Display, tasting and critique of cakes
Briefing and mise en place for next week’s production

Week 5.
Meringue-based layer cakes
Discussion on variations of chocolate mousse mixing methods
Demonstration of poured glaze
Display, tasting and critique of cakes
Briefing and mise en place for next week’s production

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Week 6.
Frozen cakes and desserts, crepe cake
Meringue bases for frozen products
Demonstration on the ice cream machine
Italian Meringue
Caramelizing meringue with a blowtorch
Display, tasting and critique of cakes
Briefing and mise en place for next week’s production

Week 7.
Lady fingers, striped sponge and patterned sponge
Discussion and research for final cake project

Week 8.
Decorating techniques
Paper coronet
Piping basic decorations using chocolate
Butter cream roses and drop flowers
Use of specific pastry tips
Decorating with piping gelee
Marzipan or modeling chocolate techniques
Maggifleur
Chocolate transfer sheets
Chocolate curls and ribbons

Week 9.
Cake research paper due
Charlotte style cakes
Use of gelatin in bound fillings
Topping cakes with fruit gelee
Preparation of petit gateau
Display tasting and critique of cakes
Briefing and mise en place for next week’s production

Week 10:
Production of chocolate tortes and flourless cakes
Use of chocolate based glazes and marbling techniques
Preparation of petit gateau
Display tasting and critique of cakes
Briefing and mise en place for next week’s production

Week 11.
Production and assembly of classical cakes
Covering cakes with rolled marzipan
Layering and cutting cakes for vertical presentations
Preparation of petit gateau
Display tasting and critique of cakes
Briefing and mise en place for next week’s production

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Week 12.
Composition of multi-textured and flavored cakes
Complex creams
Sponge variations
Fruit gelee layers or gelatin bound fillings
Gelatin based glazes
Preparation of petit gateau
Display tasting and critique of cakes
Briefing and mise en place for mise en place for practical exam

Week 13.
Final project
Critique

Week 14.
Final project
Critique

Week 15.
Final project
Critique
The student will be able to…

Week 1.
Apply all procedure and requirements necessary to be successful in class
Recall and execute baking principles discussed in baking and pastry arts I and II
Observe and critique cake displays in pastry shops
Differentiate the components necessary for cake assembly
Prepare and organize cake production within a team
Produce variations of lean sponge cakes and properly store them for future use
Prepare puff pastry

Week 2.
Organize pastry lab for cake production
Distinguish mixing methods used for basic cake batters
Categorize fillings used for production of cakes
Prepare variations of rich sponge cakes and properly store them for future use
Produce variations of buttercream using methods from baking and pastry arts I and II
Evaluate and compare the texture and flavor of lean to rich sponge cakes
Evaluate and compare the texture and flavor of French and Swiss meringue buttercream
Analyze the combinations of the sponge cakes tasted with the buttercreams

Week 3.
Produce classical pate au choux and puff pastry-based cakes and specialties
Perform a variety of icing techniques using fondant and confectioner’s sugar with different caramelization techniques
Produce decorations from classic to modern, appropriate for variations of cakes
Implement the use of caramel to assemble cakes
Organize pastry lab for cake production and display
Assess production and outcome of cakes
Prepare cakes for boxing; stewards post prices for each team

Week 4.
Produce simple layer cakes using lean sponges filled with basic creams and custards
Implement the slicing of basic sponges into even layers
Assemble and design cakes with even layers of filling
Use icing techniques with Creme Chantilly and identifying garnishes
Prepare and store a variety of baked meringues for following week
Organize pastry lab for cake production and display
Assess production and outcome of cakes
Prepare cakes for boxing; stewards post prices for each team
Week 5.
Produce meringue-based cakes using various mouse fillings
Differentiate between chocolate mouse fillings
Apply classic and modern techniques for decorations and garnishes
Prepare and store sponges and meringue as mise en place for next week
Organize pastry lab for cake production and display
Assess production and outcome of cakes
Prepare cakes for boxing; stewards post prices for each team

Week 6.
Prepare vacherin in several shapes and filled with sorbet
Compose frozen specialty cakes
Integrate the use of the ice cream machine for production
Employ the proper use of a blowtorch to caramelize Swiss meringue
Organize pastry lab for cake production and display
Assess production and outcome of cakes
Prepare cakes for boxing; stewards post prices for each team

Week 7.
Prepare ladyfingers and layered sponges
Design patterned sponges
Plan for final project by meeting individually with professor
   - Develop ideas for construction of cake
   - Discuss secret ingredient
   - Examine similar recipes
   - Formulate recipe
   - Select rotation of final presentations from a lottery

Week 8.
Construct paper coronets for piping
Design patterns and writing techniques with chocolate filled coronet
Select tips for piping butter cream roses and drop flowers
Create an array of drop and specialty flowers, leaves and buds
Create patterns using piping gelee
Assess roses, buds and leaves created from modeling chocolate
Create flowers using Maggifleur for dipping in chocolate
Construct roses, buds, leaves, fruits and animals from marzipan or modeling chocolate
Create chocolate decorations for upcoming weeks using transfer sheets
Produce chocolate curls and ribbons for decorating cakes in upcoming weeks

Week 9.
Turn in cake research paper
Produce variations on gelatin bound Charlotte style cakes
Demonstrate the proper lining of molds and forms using biscuit and ladyfinger borders
Assemble Charlottes and glaze tops with fruit gelee
Organize pastry lab for cake production and service
Assess production and outcome of cakes
Prepare cakes for boxing; stewards post prices for each team

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Week 10.
Produce variations of chocolate tortes
Examine the textures of white, milk and dark chocolate glazes
Perform proper glazing and marbling techniques using white, milk and dark chocolate
Choose appropriate garnishes for sides and top of cakes from items prepared on week 8
Assemble petit gateau version of cakes
Organize pastry lab for cake production and display
Assess production and outcome of cakes
Prepare cakes for boxing; stewards post prices for each team
Produce sponge cakes and meringues for following week

Week 11.
Produce variations on classical cakes
Produce and decorate a cake with marzipan topping
Create decorations from classic to modern, appropriate for variations of cakes
Choose appropriate garnishes for sides and top of cakes from items prepared on week 8
Assemble petit gateau version of cakes
Organize pastry lab for cake production and display
Assess production and outcome of cakes
Prepare cakes for boxing; stewards post prices for each team
Prepare sponge layers for following week
Calculate and hand in requisition for following week to create mise en place for first round of cake practical

Week 12.
Produce multi-filling cakes with contrasting layers
Plan the use of correct equipment for creating layers
Create gelee layers for inserting into center of cake
Employ the use of cocoa butter sprays for tinting cakes and using stencils
Choose appropriate garnishes for cake from items prepared on week 8
Assemble petit gateau version of cakes
Organize pastry lab for cake production and display
Assess production and outcome of cakes
Prepare cakes for boxing; stewards post prices for each team
Prepare sponges necessary for first round of cake practical
Calculate and hand in requisition for following week to complete cakes for first round of cake practical
Calculate and hand in requisition for following week to create mise en place for second round of cake practical

Week 13.
Practical Examination: 5 students
Create and finish an original cake for presentation and display
Integrate all previous learned techniques into composing the cake following project guidelines
Present finished cake to class, slice and plate for tasting
Justify techniques used in preparation of cake and cost of products
Judging and scoring of cakes by classmates using rubric to be turned in and tabulated for final project grade

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Calculate and hand in requisition for following week to complete cakes for first second round of cake practical
Calculate and hand in requisition for following week to create mise en place for third round of cake practical

Week 14.
Practical Examination: 6 students
Create and finish an original cake for presentation and display
Integrate all previous learned techniques into composing the cake following project guidelines
Present finished cake to class, slice and plate for tasting
Justify techniques used in preparation of cake and cost of products
Judging and scoring of cakes by classmates using rubric to be turned in and tabulated for final project grade
Calculate and hand in requisition for following week to complete cakes for first third round of cake practical

Week 15.
Practical Examination: 5 students
Create and execute an original cake for presentation and display
Integrate all previous learned techniques into composing the cake following project guidelines
Present finished cake to class, slice and plate for tasting
Justify techniques used in preparation of cake and cost of products
Judging and scoring of cakes by classmates using rubric to be turned in and tabulated for final project grade
SELECTED BIBLIOGRAPHY


The Culinary Institute of America (2004). *Baking and pastry: Mastering the art and craft*. Hoboken, Lowry revised SUMMER 2018
