

FOOD TECHNOLOGY (FT)

FT 651 0 units

Cake Decorating Techniques

18 hours lecture, 36 hours laboratory

Grading: non graded.

This course covers cake decorating techniques, recipes, tools and skill development. A variety of icings, designs, and shaping techniques will be covered.

FT 652 0 units

Cake Decorating for Special Occasions

18 hours lecture, 36 hours laboratory

Grading: non graded.

This course covers cake decorating techniques for special occasions. Included will be creating cakes with special effects, candy molds, novelties, international styles, delivery, set up techniques and business practices.