UNIVERSITI TEKNOLOGI MARA

HTP268: CAKE DECORATING

Course Name (English)	CAKE DECORATING APPROVED
Course Code	HTP268

MQF Credit	3

Course Description	Students are introduced to the basic skill, concepts, and techniques of cake decorating. The course explicates the different types of cakes coverings, decorations and styles in decorating. The theory and practical sessions will provide the know how in preparing, producing and rectifying any faults in the making of cake decoration coverings

Transferable Skills	Teamwork

Teaching Methodologies	Workshop

CLO	CLO1 Reproduce bakeshop products using various decoration technique. CLO2 Describe the topics related to fundamentals of cake decoration. CLO3 Explain the basic principles in cake decoration.

Pre-Requisite Courses	No course recommendations

Reading List	**Reference Book Resources**	• Gisslen, W. 2008, *Professional Baking.*, 5th Edition Ed., John Wiley & Sons. • Amendola, J., Rees, N and Lundberg, D. 2002, *Understanding Baking*, 3rd Edition Ed., John Wiley & Sons. • Amendola, J. 2002, *The Baker's Manual*, 5th Edition Ed., John Wiley & Sons. • The Culinary Institute of America 2009, *Baking and Pastry: Mastering the Art and Craft*, 2nd Edition Ed., John Wiley & Sons. • Friberg, Bo 2002, *The Professional Pastry Chef: Fundamentals of Baking and Pastry*, 4th Edition Ed., John Wiley & Sons. • Friberg, Bo. 2003, *The Advanced Professional Pastry Chef*, John Wiley & Sons.
Article/Paper List	This Course does not have any article/paper resources	
Other References	This Course does not have any other resources	