

# PAS 165: Cake Decorating and Design

This course focuses on preparing cake, tortes, individual Viennese cakes, and piping skills. Emphasis is placed on piping different mediums such as butter cream, royal icing; assembling cakes with different batters.

**Credits:** 3

**Lab Hours:** 6

**Lecture Hours:** 1

**Prerequisites:**

CUA 116

**Co-Requisites:**

None