

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