

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: 0

Lecture Hours: 1

Clinical Hours: 6

Co-Requisites: CUA 112