



# CAKE DECORATING ARTS

## PROGRAM HIGHLIGHTS

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Developed by the French Pastry School master bakers, Jacquy Pfeiffer and Sébastien Canonne, M.O.F., this immersive course dives into cake baking and decorating at the highest standard. Students will learn the principles of baking science and how to execute more than 80 recipes ranging from classic sponge cake to traditional buttercream.

### Unit 1: Welcome to Your Cake Baking and Decorating Arts Course

Welcome & Course Introduction

### Unit 2: Basics of Baking and Baking Skills

Basics of Sanitation

Basics of the Baking Process

Unit Review and Assessment

### Unit 3: Prepare Your Cake Decorating Studio

Rearrange your Cake Decorating Kitchen and Pantry

Cake Decorating & Gum Paste Flower Tools

Student Activity | Setting Up Your Cake Decorating Studio

Introduction to Basics of Piping

### Unit 4: Cornerstone Ingredients

General Baking Principles

What is Sugar?

The Basics of Eggs

Butter and Fats

Basics of Milk & Cream

Student Activity

### Unit 5: Sponges

Cake Decorating Principles | Sponges

Student Activity

**Unit 6: Fillings & Frostings**

Cake Decorating Principles  
*Types of Fillings*

Cake Decorating Principles  
*Traditional Ganaches*

Cake Decorating Principles  
*Types of Buttercream & Frostings*

Cake Decorating Principles  
*How to Flavor Buttercream*

Introduction to Whole  
Caramelized Nuts

Student Activity

**Unit 7: Building a Buttercream Cake**

Cake Decorating Principles  
*Building a Buttercream Cake*

Student Activity

**Unit 8: Rolled Fondant Making & Covering a Cake**

Cake Decorating Principles  
*Rolled Fondant Making*

Cover a Cake & Cake Board in  
Rolled Fondant

Cake Decorating Principles  
*Modified Fondant*

Student Activity

**Unit 9: Buttercream Piping**

Cake Decorating Principles  
*Basic Piping with Buttercream*

Cake Decorating Principles  
*Using a Cornet*

Make Buttercream Piped  
Flowers

Student Activity

**Unit 10: Royal Icing Floodwork**

Cake Decorating Principles  
*Butter & Vanilla Shortbread Cookies*

Royal Icing for Decorated Cookies

Student Activity

**Unit 11: Flood Work on Cakes**

Cake Decorating Principles  
*Applying Royal Icing Flood  
Work on Cakes*

Student Activity

**Unit 12: Advanced Royal Icing Piping**

Cake Decorating Principles  
*Advanced Royal Icing Piping*

Cake Decorating Principles  
*Royal Icing String Work*

Student Activity

**Unit 13: Gum Paste: Making & Simple Decorations**

Cake Decorating Principles  
*Making Gum Paste & Modified  
Gum Paste*

Introduction | *Edible Glue*

Introduction | *50/50 Paste*

Introduction | *Bows*

Introduction | *Simple Rose*

Student Activity

**Unit 14: Advanced Sugar Paste Decorations**

Cake Decorating Principles  
*Advanced Sugar Paste Decorations*

Student Activity

**Unit 15: Beginner Gum Paste Flowers**

Cake Decorating Principles  
*Beginner Gum Paste Flowers*

Task Activity

*Select one gum paste decoration.*

**Unit 16: Advanced Gum Paste Flowers**

Cake Decorating Principles  
*Advanced Gum Paste Flowers*

Student Activity | *Select one gum  
paste decoration*

**Unit 17: Cutting, Packaging, and  
Serving Cake**

Cake Decorating Principles  
*Packaging, Cutting, and  
Serving Cake*

Student Activity

**Unit 18: Modeling Chocolate Figurines**

Cake Decorating Principles  
*Modeling Chocolate*

Student Activity | *Make Modeling  
Chocolate Figures*

**Unit 19: Intro to Sculpted Cakes -  
Preparing the Components**

Cake Decorating Principles  
*Introduction to Sculpted Cakes*

Introduction | *Sculpted Cottage  
Cake Preparation - Preparing the  
Components*

Student Activity | *Sculpting a  
Cottage Cake*

**Unit 20: Capstone & Final Assessment**

