

**J. Sargeant Reynolds Community College  
Course Content Summary**

**Course Prefix and Number:** HRI 286

**Credits:** 3

**Course Title:** Wedding and Specialty Cakes

**Course Description:** Provides an integrated study of classical and contemporary wedding and specialty cakes. Prerequisite: HRI 115. Lecture 2 hours. Laboratory 3 hours. Total 5 hours per week.

**General Course Purpose:** This course is intended to enable students to produce decorative wedding and elaborate specialty cakes by integrating knowledge and skills of confectionary baking and sugar arts.

**Course Prerequisites and Co-requisites:**

Prerequisite: HRI 115

**Student Learning Outcomes:**

Upon completing the course, the student will be able to:

- a. Produce basic cakes for wedding cakes;
- b. Explain the differences between fondant, royal icing, and butter cream;
- c. Understand and be able to produce a tiered cake and wrap in fondant;
- d. Explain the various mixing methods and their uses for cake production;
- e. Explain and discuss correct pastry terminology;
- f. Explain and be able to demonstrate proper piping techniques with royal icing, gels, butter cream