**CAK 101 Course Syllabus**

**CAK 101 – Intro to Cake Baking**

**Section 001**

**Fall 2018**

**3 Credit Hours**

Course Description

This course will provide an introduction to baking and decorating cakes. A variety of cakes will be explored, including chocolate, vanilla, lemon, red velvet, and many other flavors. Students will learn what makes cake delicious and how to create the most delicious cakes.

Learning Outcomes

By the end of this course, students will be able to:

1. Create cake mix of a variety of flavors from scratch
2. Describe the delicious flavors in any particular cake
3. Bake superior cakes to be enjoyed by family and friends

Course Structure

Lectures will be given in a traditional classroom, where the instructor will share photographs and samples of exemplary cakes to be studied. Lab will take place within a large kitchen with many stoves and countertops, where the students will perform experiments in cake baking and decorating.

Course Policies

Use of electronics during lecture and lab is encouraged, but only if you are using your technology for course-related purposes, such as viewing images of cakes. Please refrain from eating or discussing carrot cake during class. It is an abomination among cakes.

Instructors

Kay Kisgood, Ph.D. - Instructor

Office Location: 100 Cakeshop Hall

Office Hours: Mondays: 2:00 p.m. - 4:00 p.m. Fridays: 2:00 p.m. - 4:00 p.m.

Course Meetings

**Lecture**

Days: Tuesday

Time: 1:30pm - 3:20pm

Campus: Main

Location: 1101 Cakeshop Hall

*This meeting is required.*

**Lab**

Days: Friday

Time: 11:20am - 1:10pm

Campus: Main

Location: 1104 Cakeshop Hall

*This meeting is required.*

Course Materials

**Textbooks**

Cake Decorating for Dummies - Joe LoCicero

Edition: 1st

ISBN: 9780470099117

Cost: $5.99 (used at campus bookstore)

*This textbook is required.*

**Expenses**

Museum of Cake admission fee - $1.00

*This expense is optional.*

**Materials**

Cake pan - $2.50

*This material is required.*

Requisites and Restrictions

There are no pre-requisites, co-requisites, or restrictions.

Transportation

You may choose to attend the optional Museum of Cake field trip at the end of the semester. If you choose to attend, you will provide your own transportation.

Safety & Risk Assumptions

Students will be exposed to hot stoves during lab. Students are responsible for practicing safety techniques, which we will go over during the first lecture and lab.

Grading

**Grade Components**

Two labs will be worth 90% of your grade. Attendance to lab and lecture will be worth 10% of your grade.

**Requirements for Credit-Only (S/U) Grading**

In order to receive a grade of S, students are required to take all exams and quizzes, complete all assignments, and earn a grade of C- or better. Conversion from letter grading to credit only (S/U) grading is subject to university deadlines. Refer to the Registration and Records calendar for deadlines related to grading. For more details refer to <http://policies.ncsu.edu/regulation/reg-02-20-15>.

**Requirements for Auditors (AU)**

[Click this](http://policies.ncsu.edu/regulation/reg-02-20-04) to see policies.

**Letter Grades**

This course uses standard NCSU letter grading:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 97 | ≤ | **A+** | ≤ | 100 |
| 93 | ≤ | **A** | < | 97 |
| 90 | ≤ | **A-** | < | 93 |
| 87 | ≤ | **B+** | < | 90 |
| 83 | ≤ | **B** | < | 87 |
| 80 | ≤ | **B-** | < | 83 |
| 77 | ≤ | **C+** | < | 80 |
| 73 | ≤ | **C** | < | 77 |
| 70 | ≤ | **C-** | < | 73 |
| 67 | ≤ | **D+** | < | 70 |
| 63 | ≤ | **D** | < | 67 |
| 60 | ≤ | **D-** | < | 63 |
| 0 | ≤ | **F** | < | 60 |

Attendance Policy

**Attendance Policy**

<http://policies.ncsu.edu/regulation/reg-02-20-03>

Attendance to lab and lecture will account for 10% of your grade. Lab attendance is very important because most of your graded assignments will be completed during this time. Please see.

**Absences Policy**

[Click here](http://policies.ncsu.edu/regulation/reg-02-20-03)

If you are absent from class due to a university excused absence, the absence will not count against your grade.

**Makeup Work Policy**

If you are absent from class due to a university excused absence, you may make up your work within one week (7 days) of returning to class without penalty.

**Additional Excuses Policy**

If you miss class to attend an event related to cake baking or decorating, you may share photos of your experience with the class to have the absence excused.

Below is a photo I took of a beautiful cake I created at the Raleigh Cake Convention in 2017:



Academic Integrity

Course Schedule

Tuesday, Sept. 4th – syllabus overview, introductions

Friday, Sept. 7th – elementary baking lab

Tuesday, Sept. 11th – guest lecture on icing technique

Friday, Sept. 14th – lemon cake lab

Tuesday, Sept. 18th – final exam