

## CUL-23 — ADVANCED CAKE DECORATING

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### About This Course

2.00 units

Prerequisite: CUL-22

Description: Advanced professional cake decorating principles and techniques used by hotel and quality restaurant pastry chefs including fine techniques, fancy decorative work; preparation and display of extra fine desserts. Focus on decorative works and display pieces made of Marzipan and chocolate paste, dark, white and colored. Students will also be taught the use of the airbrush on cakes and pastries, spun sugar, flowers and leaves. 27 hours lecture 27 hours laboratory. (Letter grade only)