



# CAKE BAKING & DECORATING ARTS

BY ROUXBE

## CAKE DECORATING ARTS COURSE OVERVIEW AND HIGHLIGHTS

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

Lesson 1: Welcome & Course Introduction

### UNIT 2 BASICS OF SANITATION

Lesson 1: Basics of the Baking Process

Lesson 2: Using a Scale & Volumetric Measuring

### UNIT 3 REARRANGE YOUR CAKE DECORATING KITCHEN AND PANTRY

Lesson 1: Cake Decorating & Gum Paste Flower Tools

Lesson 3: Student Activity

Lesson 2: Materials & Tools for Cake Decorating/  
Tools for Embellishing Cakes

Lesson 4: Introduction to Basics of Piping

### UNIT 4 CORNERSTONE INGREDIENTS

Lesson 1: General Baking Principles

Lesson 4: Butter and Fats

Lesson 2: What is Sugar?

Lesson 5: The Basics of Milk and Cream

Lesson 3: Basics of Eggs

Lesson 6: Student Activity

### UNIT 5 CAKE DECORATING PRINCIPLES (CDP): SPONGES

Lesson 1: Introduction to American-Style  
Sponges: Recipes & Resources

Lesson 2: Student Activity

## **UNIT 6 CDP: TYPES OF FILLINGS**

Lesson 1: Cake Decorating Principles:  
Traditional Ganaches

Lesson 3: Cake Decorating Principles:  
How to Flavor Buttercream

Lesson 2: Cake Decorating Principles: Types  
of Buttercream & Frostings

## **UNIT 7 CDP: BUILDING A BUTTERCREAM CAKE**

Lesson 1: Building a Buttercream Cake

## **UNIT 8 CDP: ROLLED FONDANT MAKING COVER A CAKE & CAKE BOARD IN ROLLED FONDANT**

Lesson 1: Cake Decorating Principles:  
Modified Fondant

Lesson 3: Student Activity

## **UNIT 9 CDP: BASIC PIPING WITH BUTTERCREAM**

Lesson 1: Cake Decorating Principles:  
Using a Cornet Make  
Buttercream Piped Flowers

Lesson 2: Student Activity

## **UNIT 10 CDP: BUTTER & VANILLA SHORTBREAD COOKIES**

Lesson 1: Royal Icing for Decorated Cookies

Lesson 2: Student Activity

## **UNIT 11 CDP: APPLYING ROYAL ICING FLOOD WORK ON CAKES**

Lesson 1: Introduction to Royal Icing Runouts

Lesson 3: Introduction to Royal Icing Collar Techniques

Lesson 2: Introduction to Royal Icing Wings

Lesson 4: Student Activity

## **UNIT 12 CDP: ADVANCED ROYAL ICING PIPING**

Lesson 1: Introduction: Over Piping  
Embellishments

Lesson 5: Introduction: Oriental String Work

Lesson 2: Introduction: Lambeth Techniques

Lesson 6: Introduction: Australian Extension  
String Work

Lesson 3: Cake Decorating Principles: Royal  
Icing String Work

Lesson 7: Student Activity

Lesson 4: Introduction: Basic String Work

## **UNIT 13** CDP: MAKING GUM PASTE & MODIFIED GUM PASTE

Lesson 1: Introduction: Edible Glue  
Lesson 2: Introduction: 50/50 Paste  
Lesson 3: Introduction: Bows

Lesson 4: Introduction: Simple Rose  
Lesson 5: Student Activity

## **UNIT 14** CDP: ADVANCED SUGAR PASTE DECORATIONS

Lesson 1: Introduction: Pearls  
Lesson 2: Introduction: Ombré Effects  
Lesson 3: Introduction: Ruffles, Frills & Straight Frills  
Lesson 4: Introduction: Bas Relief

Lesson 5: Introduction: Embossing  
Lesson 6: Introduction: Stamping  
Lesson 7: Student Activity

## **UNIT 15** CDP: BEGINNER GUM PASTE FLOWERS TASK

Lesson 1: Blossom  
Lesson 2: Daisy

Lesson 3: Carnation  
Lesson 4: Student Activity

## **UNIT 16** CDP: ADVANCED GUM PASTE FLOWERS

Lesson 1: Rose  
Lesson 2: Hydrangea  
Lesson 3: Calla Lily

Lesson 4: Orchid  
Lesson 5: Student Activity

## **UNIT 17** CDP: PACKAGING, CUTTING, AND SERVING CAKE

Lesson 1: Introduction: How to Box & Deliver Cakes    Lesson 2: Student Activity

## **UNIT 18** CDP: MODELING CHOCOLATE

Lesson 1: Student Activity

## **UNIT 19** CDP: INTRODUCTION TO SCULPTED CAKES

Lesson 1: Sculpted Cottage Cake Preparation    Lesson 2: Student Activity

## **UNIT 20** CAPSTONE & FINAL ASSESSMENT