**MOHAWK VALLEY COMMUNITY COLLEGE**

**UTICA AND ROME, NEW YORK**

**Course Name: FS208 Classical Cakes and Tortes Course Credit Hours: C - 1, P - 4, ILS - 0 CR - 3**

**Course Prerequisites/Corequisites:** Prerequisite- FS121 Baking 1

### Catalog Description

This course emphasizes the preparation of simple to complex filled and unfilled cakes and classical tortes. Topics include developing flavors, mixing methods, fillings, icings, custards, decorating, mousses, and glazing techniques. This course also covers commercial kitchen cleaning and builds understanding for clean facilities.

1. ***Student Learning Outcomes:*** 
   * Understand the history and composition of a variety of classic tortes and cakes.
   * Prepare a repertoire of classical tortes and cakes.
   * Bake various sponge cakes, assemble, and decorate tortes, gateau, and cakes.
   * Demonstrate how to properly integrate numerous advanced pastry techniques.
   * Demonstrate how to research information as it pertains to ingredients, techniques and composition of cakes and tortes**.**

### Major Topics:

* + - * High Fat cake mixing methods
      * Sponge cakes -Low Fat cake mixing methods
      * Icings & frostings
      * Decorating cakes
      * Rolled Fondant Lily Cake, Royal Icing, Pastillage, Fondant
      * Define, describe, prepare Tiramisu Torte
      * Rio Torte
      * Coconut macadamia cake, Passion fruit Chiboust and torte as a whole.
      * Caribe Torte prepared sponge cake, chocolate buttercream and torte as a whole.
      * Empress Torte, Dacquoise, lime curd, Raspberry mousseline
      * Genoise
      * Bergamot torte
      * Evaluate Joconde, dacquoise, milk chocolate mousse and prepared torte.
      * Eros Torte
      * Evaluate the quality of Joconde, Dacquoise, poached pears and prepared torte.
      * Rubies torte, chocolate almond flour cake, raspberry ganache and prepared torte.
      * Noblis, hazelnut and cherry meringue cake and prepared torte.

Rev 3.7.23