

Certified Journey Decorator Course

Equipment, Recipe Formulation & Baking Ingredient Function

Description:

Students will learn to work with standard electric scales, understand the differences between volume and weight measurements, and perform weight and temperature conversions. Students will explore various types of thermometers, basic equipment and smallware terminology. Students will learn to identify and understand a range of baking ingredients. Students will explore the functionality of these ingredients and begin to understand the basic science behind recipe formulation.

- Module 1: RBA Certification & Benefits
- Module 2: Basic Baking Equipment
- Module 3: Weights, Measurements & Scales
 - Density, thickness
 - Volume conversions
 - Identify proper use of scales, readability and units of measure
- Module 4: Thermometers
 - Identify the proper use and limitations of different types of thermometers
 - Fahrenheit to Celsius
- Module 5: Ingredient Function & Recipe Formulation
 - Flour
 - Sugar
 - Eggs
 - Fats

Basic Cake Techniques

Description:

An evenly and cleanly filled and frosted cake is the foundation of any stable and well-constructed cake creation. In this course, students will sharpen their frosting skills and decorating techniques. Students will learn to efficiently split, fill, frost, border and write an inscription on an 8" round cake. Students will explore various types of cake decorating equipment and smallware terminology, including various piping tips and piping skills.

- Module 1: Trimming, Splitting, & Filling Cake
- Module 2: Efficient and Clean Frosting Technique
- Module 3: Basic Boarder Techniques
- Module 4: Basic Buttercream Flowers
- Module 5: Inscriptions and cake design layout
- Module 6: Introduction to Fondant