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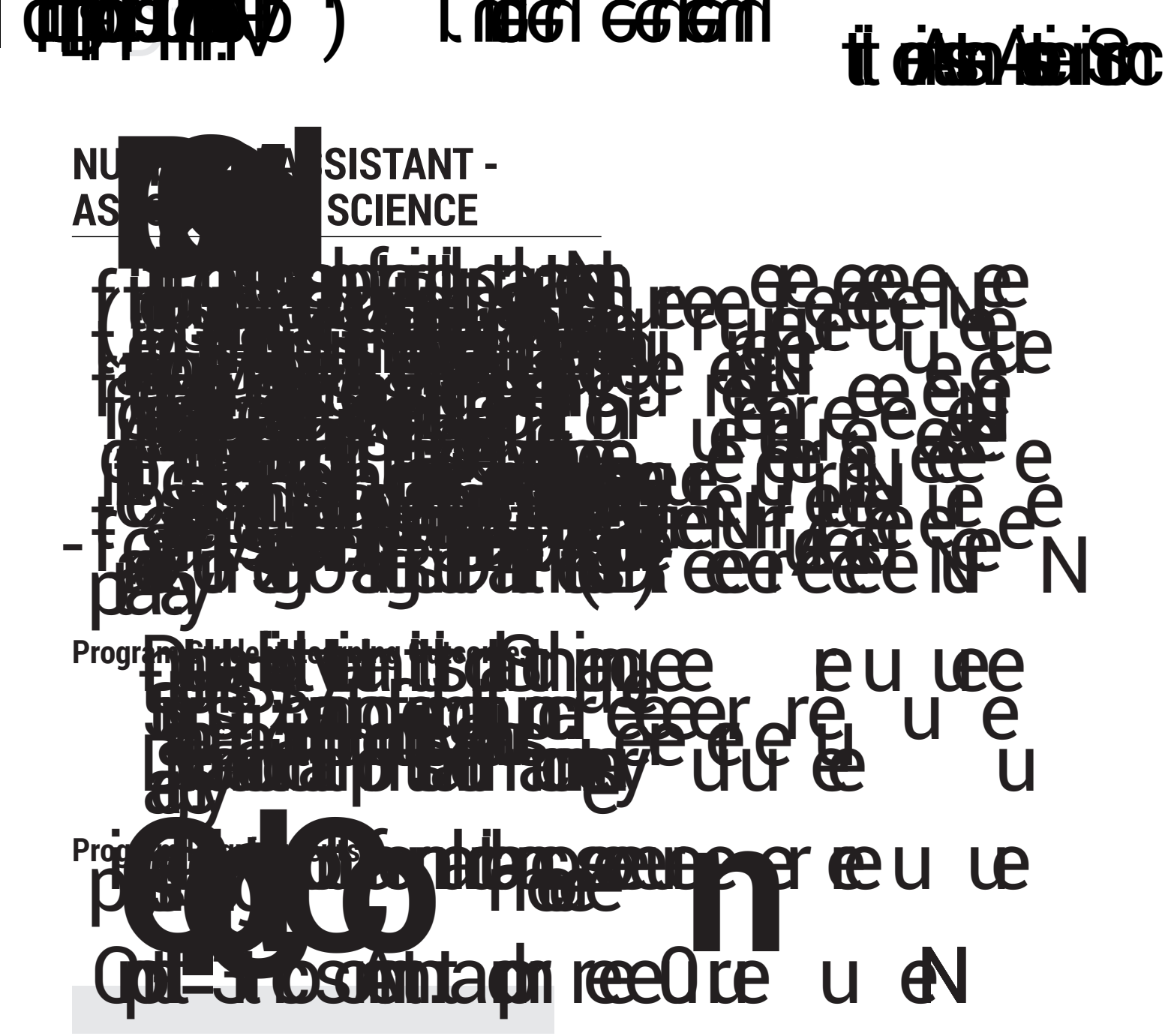

DIETETIC SERVICE SUPERVISOR - ASSOCIATE IN ARTS

This program is a state-approved program meeting federal Omnibus Budget Reconciliation Act (OBRA) and Title 22 requirements of the California State Department of Public Health (CDPH) and Certification Regulation for food service supervisors in general acute care hospitals, acute psy pr bli hospitarao

Certified Dietary M

CAKE DECORATING TECHNIQUES - CERTIFICATE OF COMPLETION

Plan Code: 6062

Topics in this program include cake decorating techniques, recipes, tools and skill development, cake decorating, creating cakes with special effects, candy molds, novelties, international styles, delivery, set up techniques and business practices. A variety of icings, designs, and shaping techniques will be covered. Upon successful completion, students will receive a Certificate of Completion in Cake Decorating Techniques.

Program Student Learning Outcomes

- Apply design concepts and techniques in creating cakes/products for special occasions.
- Use a variety of decorating techniques.

Program Requirements

Code Number	Course Title	Hours
REQUIRED COURSES		
FT 651	Cake Decorating Techniques	54
FT 652	Cake Decorating for Special Occasions	54
Total Hours		108