

Course Information Sheet

Cake Decorating Introduction

Introduction

This course is an introduction to covering and decorating a cake. You will learn about the equipment needed and the different types of pastes available on the market. It will give you confidence to follow the instructions in books and magazines. Learners will be introduced to royal icing, techniques and uses and will also be taught how to marzipan and cover a cake with sugar paste. The course will also include: using flower paste to make a variety of flowers.

What are the course entry requirements?

No entry requirements are needed for this course. You just need an enthusiasm for wanting to learn the basics of sugar paste work. To get the best from this course you should be able to follow verbal and written instructions / including numerical information.

How long is the course?

10-20 hours

What will the course involve?

Whole and small group work, some pair work and some individual work. Practical, discussion and observation.

How will I be learning?

Initial assessment will inform the rest of the course where practical tasks, observation, discussion and feedback will take place.

What equipment will I need?

For week one of the course you will need:

- Protective clothing (usually an apron)
- Eight inch round fruit cake (for week 1)
- Eleven inch round drum board (for week 1)
- 875g marzipan (for week 1)
- Cake edger (smoother) (for week 1)
- Rolling pin (for week 1)
- Pastry brush (for week 1)

For the rest of the course you will also require:

- 1kg sugar paste (for week 2)
- Five plastic dowelling rods (for week 3)
- Box or container to store/carry your cake home

How will I know if I am making progress?

During the course your progress will be checked using a variety of techniques which may include: observation, informal quizzes, setting tasks, group discussion, question and answer sessions and tutors will provide feedback.

What course work will I be expected to complete?

A Learning Portfolio

What can I expect to learn from this course?

- Identify key health and safety issues related to making cake decorations.
- Name and identify and use a variety of specialist tools and cutters available on the market.
- Following simple step by step instructions produce: a model using sugar paste, a cake covered with marzipan and sugar paste, a cake decorated with swags and bows
- Adapt skills to promote own learning
- Identify progression opportunities

Will I need to cover anything in addition to the course fee?

There will be a small fee to cover general use of paste colours, glue etc. of approximately fifty pence per week.

What other training programmes and progression opportunities are there?

You may wish to follow a further course to develop different cake decorating or sugar craft skills or enrol on one of the more general cookery or entertaining courses.

If you require in-depth advice on progression opportunities or guidance on career choices please contact our Information Advice and Guidance Officers on 0845 600 1331. For general information about other courses, contact us on the same number or check out the website www.lancashire.gov.uk/adultlearning