

Course Information Sheet

Sugarcraft Improvers

Introduction

This course is suitable for learners that have done previous courses in sugarcraft. 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. It will progress your skills and knowledge.

What are the course entry requirements?

This course is suitable for learners that have experience and possibly done previous courses in sugarcraft. You need an enthusiasm for wanting to learn more about 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 weeks. Please see current brochure

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?

- 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)
- 1kg sugar paste (for week 2)
- Cake edger (smoother) (for week 1)
- Five plastic dowelling rods (for week 3)
- Rolling pin (for week 1)
- Pastry brush (for week 1)
- 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?

None

What can I expect to learn from this course?

- Identify key health and safety issues related to making cake decorations and maintain a safe environment
- Use equipment and ingredients to make a model using sugar paste
- Follow instructions and use a variety of specialist tools and cutters available on the market.
- Produce a cake covered with marzipan and with swags and bows
- Comment on their own and others' work
- Identify progression opportunities
- Adapt skills to promote own learning.

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

Small fee to cover general use of paste colours, glue etc. Approx. fifty pence weekly.

What other training programmes and progression opportunities are there?

You may wish to follow a further course to develop different cake decorating skills or 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