

Beginners Cake Decorating

Location	Altrincham Campus
Course Type	Adult
Department	Hospitality & Catering
Start Date	Thursday 24th April 2025
Duration	Part-time, 6 Weeks
Time	18:00 - 21:00
Fee	£ 45.00 You may be eligible for support with your tuition fees - please visit the college website - funding and finance page for further information
Course Code	APQ-HO1Z-1100

Course Overview

This class is a small intimate class where you will learn foundation techniques in cake baking and decorating and leave with the confidence to start decorating your own special cakes.

There is plenty of one-on-one instruction & time to ask questions due to our small class sizes. You will build on your basic cake decorating tool kit throughout this course and learn essential techniques for cake baking and decorating.

Course Requirements

Participants are not required to possess any previous knowledge or expertise. We welcome individuals with a genuine enthusiasm for the subject and a willingness to actively engage and contribute.

What You Will Learn

You will learn countless hints and tips in this class that you can apply to your future cake decorating projects.

Bake perfect superior sponges.

Bake the perfect cupcakes. Learn techniques on flavours.

Make the perfect butter icing.

Make smooth ganach,.

Slice, fill and cover your cakes with buttercream and ganach,.

Pipe and decorate Cupcakes professionally.

Decorate a Heavenly Chocolate Drip Cake.

Assessment

There will be visual assessments carried out throughout the course. There will also be Q&A.

Progression

Upon successful completion of the course students may progress to an intermediate baking course.

Career Options

A beginner's cake decorating course can be a great introduction to the world of cake design and decoration. It provides a foundation of skills that can lead to various career opportunities within the field of baking and confectionery. Here are some potential career options for individuals who have completed a beginner's cake decorating course:

Cake Decorator: You can work as a cake decorator, creating custom-designed cakes for special occasions such as birthdays, weddings, and anniversaries. This can be done independently or within a bakery.

Pastry Chef: Further your skills by becoming a pastry chef, which may involve making a wide variety of pastries, including cakes, cupcakes, and other confections.

Bakery Owner: Open your own bakery specializing in custom cake design and decoration. This could also include other baked goods like pastries, cookies, and bread.

Caterer: Provide cake decoration services for catering companies, helping design cakes for large events, such as weddings and corporate functions.

Cake Decorating Instructor: Teach cake decorating classes to beginners or individuals looking to improve their skills. You can work independently or through a culinary school.

Event Planner: Incorporate cake design into your event planning services, offering custom cake options as part of your event packages.

Online Cake Decorating Business: Start an online business selling cake decorating supplies, tutorials, or custom cake design services.

Food Blogger or YouTuber: Share your cake decorating skills and techniques through a blog, YouTube channel, or social media, potentially earning income through advertising and sponsorships.

Cake Artist: Focus on creating edible art using cakes as your canvas. This may involve sculpting, painting, and other creative techniques.

Cake Delivery and Setup Service: Provide a service that delivers and sets up custom cakes at events, ensuring they look their best when presented.

Specialty Cake Designer: Specialise in specific types of cake design, such as wedding cakes, children's birthday cakes, or themed cakes for events and holidays.

The depth of your cake decorating skills and your ability to adapt to different trends and customer preferences will play a significant role in your career prospects. Consider taking advanced courses, gaining practical experience, and building a portfolio of your cake designs to stand out in the competitive field of cake decoration.

Mandatory Units

There are no mandatory units.

Contact Details

For further information please contact T: 0161 886 7070 or E: info@trafford.ac.uk

Disclaimer

Although every care has been taken to ensure that the information contained within this document is accurate, there may be changes to this programme and provision. We will endeavour to keep prospective and current students updated where appropriate and when the information becomes available.