

Cake Decorating Improvers Sugarpaste - Novelty Cakes

Course Overview

This non-accredited course runs from Belgrave Ross Walk Training Centre, each Tuesday, 9:30 - 12:00 for 9 weeks, starting on 19 November and finishing on 28 January 2025. This is an improver's sugarpaste course and during this course, you will learn how to plan and design cakes. You will carve a cake to a shape and build the design to a 3-D effect. You will be required to bring some of your own materials to each session.

What you will learn

During this course, you will learn: - Understand food hygiene, health and safety, safe working practices regulations - Apply modelling techniques using modelling tools, cutters and equipment - Carve and construct a cake into the desired shape - Cover cakes with buttercream and sugarpaste - Understand the construction process - Use techniques to enhance your design Using these skills, you will plan and design your own cakes guided by your tutor. You will also learn what is needed to progress towards a qualification in the Catering and Hospitality Industry.

Entry Requirements

This course is suitable for those who have completed an Introduction to Cake Decorating course or have experience in working with sugarpaste. You must be aged 19+ and be able to complete a short workbook on a weekly basis with the help of your tutor.

How you will be assessed

There are no formal assessments, exams or coursework. Your tutor will informally assess your progress each week. You will receive a certificate of course completion based on your progress in class and attendance.

Course Fees

The cost of the course is £90.00. However, you will not be required to pay a fee for this course if you are in receipt of one of the following benefits: - Universal Credit - JSA or ESA (Employment and Support Allowance Work Related Action Group) There will be no fees if you earn less than £25,000.

Course Progression

You can only complete this course once. On completion of this course, you may progress onto our Cake Decorating Improvers – Sugar Flowers course or one of the other Adult Engagement and Progression courses. Your tutor will advise and discuss the various progression routes available to you. You can also access the College Careers Team to support your progression.

What Happens Next

Apply online via the College website. You will be contacted to attend an interview if required or sent a conditional offer according to the course's entry requirements. You will then be invited to enrol for your chosen course.

Course Details

Course Code P00474

Start Date 09/09/2025

Study Hours Part Time

Duration 9 weeks

Campus Ross Walk

Level 1

[Apply Here](#)