# Leicester College

# **Introduction to Cake Decorating - Buttercream, Fresh Cream and Ganache**

#### **Course Overview**

The course runs from Freemen's Park Campus, each Thursday, 5:30pm - 8:00pm, for 9 weeks. It starts on 6 February and ends on 10 April 2025. This is a beginner's course. You will learn to work with buttercream, fresh cream, and ganache. You will also learn different piping techniques. You will need to bring some of your materials to each session.

## What you will learn

During this course, you will learn: Understand food hygiene, health and safety, and safe working practices regulations. How to make buttercream, ganache, and fresh cream icing. Use different piping nozzles. Create different types of flowers, basket weaving, and other designs. Level cakes. Cover cakes with soft cream to create a smooth finish. Use chocolate to create decorations. Using these skills, you will plan and design your own cakes, guided by your tutor. You will also learn what you need to qualify to work in the Catering and Hospitality Industry.

#### **Entry Requirements**

This course is designed as an introduction to cake decorating skills and is suitable for those that have not completed a cake decorating course before. 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 receive 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 Progession**

You can only complete this course once. On completion of this course, you may progress onto our Introduction to Cake Decorating – Sugar Paste course or short course. 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 you will be sent a conditional offer according to the entry requirements of the course. You will then be invited in to enrol for your chosen course.

# **Course Details**

Course Code P00471

Start Date 20/11/2025

Study Hours Part Time

**Duration** 9 weeks

Campus Freemen's Park Campus

Level Entry

Apply Here