

PROFESSIONAL CERTIFICATE IN CAKE BAKING, DECORATING AND SUGAR CRAFT TECHNIQUES

This 12 weeks course equips you with the skills and knowledge required to deliver excellent baking and decorating techniques in cake industry

MODULE 1: CAKE BAKING

- Sponge cake
- Orange cake
- Coconut cake
- Marble cake
- Chocolate cake
- Coffee cake
- Rich fruit cake

MODULE 2: DECORATING CAKE WITH BUTTER ICING

- Basic decorating materials
- Basic icing quantity needed for all sizes of cake
- Recipes and preparation
- Preparing the bag for decorating
- Leveling your cake
- Choosing the right size of cake board
- Frosting
- Combing
- Colouring the icing

ESSENTIALS FOR CAKE DECORATING

- Bag positioning
- Pressure control
- Icing consistency

BUTTER ICING DESIGNS

- Star design
- Star fill in
- Rosette
- Hand writing
- Color combo design
- Grass design
- Dripping design
- Ruffle design
- Body work design
- Basket weave design
- Butter icing rose design
- Candy and biscuits arrangements

Assessment: Decorating a character cake

DECORATING CAKES WITH FONDANT ICING

- Basic decorating materials
- Basic fondant quantities needed for all sizes of cake
- Recipes and preparation
- Trimming and leveling of cake before decoration
- Choosing the right size of cake board for fondant
- Colouring the Fondant
- Kneading method
- Rolling and covering method for different cake shapes
- Fondant sharp edge covering

FONDANT DESIGNS

- Bow tie
- Fondant rose
- Rope twist
- Embroidery
- Ruffle
- Rolls

- Marble effect and paste design
- Drages
- Embossing effect
- Board design

FONDANT DECORATION

- Fondant sharp edge covering
- Fondant rose
- Rope twist
- Embroidery
- Ruffle
- Rolls
- Marble effect and paste design
- Dragees
- Embossing effect
- Board design

PROJECT: Baking and decorating of a 3 step fondant wedding cake

SUGARCRAFT TECHNIQUES

1. Introduction to sugar craft paste and identification of sugar craft tools

2. PASTE: Recipes and preparation

- Mexican/50:50
- Pastillage/ gum paste
- Sugar paste/ flower paste
- Edible gum
- Royal icing

3. FABRIC: Using sugar to make different fabric designs on cakes

- Stripped fabric
- Polka dot
- Making shirt & tie
- Aso-oke designs

- Draping
- Swags

4. Painting and dusting Effects: achieving sugar in unusual colour gold, silver, bronze, luster and shimmering effect, disco

5. MOULDING SUGAR FRUIT :

- | | | |
|----------|-----------|--------------|
| • Orange | • Banana | • Carrot |
| • Apple | • Kolanut | • Strawberry |

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- Pineapple

6. MAKING TRADITIONAL CAKE

- Palm wine gourd
- Basket of fruit
- Box cake
- Handbag

7. AIRBRUSHING / PAINTING TECHNIQUES

8. SUGAR FLOWERS- Making beautiful flowers, lilies and leave

- Roses (complete rose, half rose, rose buds, petals and calyx)
- Stephanotis- filler flowers
- Daisy (the bud and petal)
- Orchid
- Six petalled lilies: Exotic Lily, stargazer Lily
- Arum Lily
- Leaves: ivy leaves, eose leaves, Lily leaf

9. ROYAL ICING WORK

- Royal icing preparation
- Stenciling design
- Extension and string work

FINAL PROJECT;

- A. Decorate a traditional wedding cake
- B. Make a sugar flower bouquet and place on a tier cake.

Duration: 12 weeks (3 times / week)

