

CHRISTMAS CAKE DECORATING FONDANT ICING

Subject Area
Student Type
Study Mode

Hospitality & Catering
Adults
Part Time

What is the course about?

This 5-week adult cake decorating course is designed for learners aged 19 and over. It is suitable for beginners as well as those with some previous experience in baking and cake decorating.

On this Christmas cake decorating course, you will learn how to create your own festive fondant icing decorations, making it a fun and creative way to get into the Christmas spirit while developing new skills.

Why should I choose the course?

This adult learning course is perfect if you want to develop your cake decorating skills in a friendly, supportive, and hands-on environment.

You will learn how to design and decorate your own Christmas-themed cakes using fondant icing, starting with simple toppers and progressing to covering a full cake and adding detailed decorations.

A basic cake decorating tool kit will be provided, which you will be able to keep upon completion of the course, helping you to continue practising at home.

What will I learn?

Throughout this merry course, you'll learn everything you need to create the perfect Christmas cake. Here's a taste of what you'll discover:

- How to plan, and bring to life, your festive design
- How to master the art of covering your cake with smooth marzipan and fondant icing
- How to add a pop of color with food coloring
- How to get creative with 3D fondant models and festive decoration

By the end of the course, you'll have the confidence to decorate a Christmas cake that's as stunning as it is scrumptious! And the best part? You'll be able to recreate your own designs for years to come, making every holiday season just that little bit sweeter.

Please note, you will need to purchase or bring along a homemade cake to decorate.

If you would like more information on the learning outcomes, please email ACLenquiries@wvr.ac.uk



**Warrington
& Vale Royal
College**

Warrington Campus
Winwick Rd, Warrington WA2 8QA

 wvr.ac.uk

 01925 494 494

Winsford campus
Weaver St, Winsford CW7 4AH

 learner.services@wvr.ac.uk

What will the course lead on to?

After completing this course, you can progress onto other adult baking and cake decorating courses, such as Easter Cake Decorating.

Why should I choose to study the course at Warrington & Vale Royal College?

Here at Warrington & Vale Royal College we have a team of dedicated, experienced staff who can share their extensive knowledge and skills with you. Learning in a friendly and inclusive environment, you will be fully supported to achieve your goals.

What are the entry requirements?

There are no formal entry requirements for this course. It is open to all adults aged 19+, whether you are a complete beginner or looking to improve your existing cake decorating skills.

What are my funding options?

For further information on funding please contact Learner Services on 01925 494400 or email learner.services@wvr.ac.uk.

Are there any additional costs associated with the course?

Please note: Basic materials will be provided by the college. However, you will need to bring your own apron, a container to take your items home each week and cakes. Cakes are not required for the first week and your tutor will advise you at the first class what you need to bring throughout the course. Please note that you will need to provide your own cakes or cupcakes to work on, which can be homemade or shop brought.



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