

EASTER CAKE DECORATING – FONDANT ICING (PROGRESSION)

Subject Area
Student Type
Study Mode

Hospitality & Catering
Adults
Part Time

What is the course about?

This 5-week course is for adults aged 19 and over. It is offered as a progression course for existing learners that have attended the Introduction to Cake Decorating at Westy Community Centre, in addition to other community venues.

During the course, you will learn how to cover a cake in fondant icing, blending techniques using food colourings to colour the icing. Using cutters, mould and tools, make designs to cover your cake and learn the skills and techniques to make a 3D easter bunny, spring flowers and paint bees fondant figures. The last week you will attach all your creations to a homemade or shop-bought cake.

Enrolment with the college is essential prior to the course starting.

Why should I choose the course?

This course will expand your knowledge to being able to make your own Easter-themed cakes using fondant decorations that you make in class each week.

What will I learn?

You will be informally assessed by the tutor, and you will also self-assess your weekly progress using an individual learning plan.

You will start by making toppers and progress onto how to cover a cake and add your fondant decorations.

What will the course lead on to?

The College will offer further introduction themed courses such as Christmas, Winter/Valentine and Summer.

What are the entry requirements?

Learners MUST bring with them the tool kit provided at the previous course.



**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 are my funding options?

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

Are there any additional costs associated with the course?

Please note: the icing and food colouring are provided. However, you will need to bring your own apron, a container to take your items home each week and cakes (either home-baked or shop-bought). 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. You **must** bring back the tool kit provided at your first course.



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