

# INTRODUCTION TO EASTER CAKE DECORATING: FONDANT ICING

Subject Area  
Student Type  
Study Mode

Hospitality & Catering  
Adults  
Part Time

## What is the course about?

During this 5-week course, you will learn how use different cake tools and accessories to create an Easter-themed cake.

## Why should I choose the course?

With expert guidance, you'll be able to bring your creative visions to life and impress everyone with your edible masterpieces. Plus, there's nothing more satisfying than slicing into a beautifully decorated cake that you created yourself!

## What will I learn?

During the course, you will learn how to cover a cake in fondant icing, add fondant icing on to wires, learn blending techniques, make 3D figures and attach them to a cake as well as using different cake tools and accessories to create a winter and valentine themed cake. You will start by making toppers and progress onto how to cover a cake and add your fondant decorations.

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

## What will the course lead on to?

The College will offer further themed courses, such as summer decorations.

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

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?

This course is for adults aged 19 and over.


Both beginners and those with some previous experience can enrol.



**Warrington  
& Vale Royal  
College**

Warrington Campus  
Winwick Rd, Warrington WA2 8QA

 [wvr.ac.uk](http://wvr.ac.uk)

 01925 494 494

Winsford campus  
Weaver St, Winsford CW7 4AH

 [learner.services@wvr.ac.uk](mailto: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](mailto:learner.services@wvr.ac.uk)

# Are there any additional costs associated with the course?

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 (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.



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