

INTRODUCTION TO WINTER AND VALENTINE CAKE DECORATING

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 a winter and valentine-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?

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

You will learn how to cover a cake in fondant icing, add fondant icing onto wires, learn blending techniques, make 3D figures and attach them to a cake. You will start by making toppers and progress onto covering a cake and adding your fondant decorations.

What will the course lead on to?

The college will offer further themed courses such as Easter and 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

 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?

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 of anything you need to bring throughout the 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