

VALENTINE CAKE DECORATING FONDANT ICING

Subject Area
Student Type
Study Mode

Hospitality & Catering
Adults
Part Time

What is the course about?

This 5-week cake decorating course for adults aged 19 and over is ideal for beginners as well as those with some previous experience. The course focuses on creating Valentine-themed cakes, helping you develop practical cake decorating skills using fondant icing and a range of cake decorating tools and accessories. You'll create your own fondant decorations in class each week and use them to produce a finished Valentine-themed cake.

Why should I choose the course?

This adult course offers a fun and creative introduction to cake decorating in a supportive environment. Over five weeks, you'll build your skills step-by-step, starting with simple fondant toppers before progressing to covering a cake and applying your own handmade decorations. Whether you're new to cake decorating or looking to develop your existing skills, you'll gain hands-on experience creating a themed cake from start to finish.

What will I learn?

During the course, you will learn how to:

- Cover a cake with fondant icing
- Create fondant decorations and toppers
- Add fondant icing to wires
- Use blending techniques
- Make and attach 3D fondant figures to a cake
- Use a variety of cake decorating tools and accessories
- Design and decorate a Valentine-themed cake using the skills developed throughout the course.

Your progress will be supported through informal tutor assessment and regular self-assessment using an individual learning plan.

What will the course lead on to?

The college offers a wide range of part time courses for adults in Warrington and Winsford. To view the courses currently on offer, please visit: <https://wvr.ac.uk/adults/part-time>

What support is available?



**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

We have a team of staff dedicated to providing learning support if it is required and a Wellbeing Team that are on hand to offer guidance, support and help when needed.

Additionally, eligible students can access a wide range of finance and funding support to help them during their time at college. For personalised advice on funding, please contact our Learner Services Team on 01925 494 400 or email learner.services@wvr.ac.uk.

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

Study at Winsford Adult College, part of Warrington & Vale Royal College, and enjoy learning in a friendly and welcoming adult learning environment. You'll be taught by experienced tutors who will support you as you develop your cake decorating skills, whether you're completely new to the subject or have some previous experience. With a focus on practical, hands-on learning, you'll have the opportunity to create and develop your own Valentine-themed cake decorations throughout the course.

What are the entry requirements?

This course is for adults aged 19 and over.

Both beginners and those with some previous experience can enrol.

What are my funding options?

For information about funding, please contact our Learner Services Team 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 what you need to bring throughout the course.



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