



North Tyneside Council

North Tyneside Council Adult Learning Service
Course Information Sheet 2018-2019

Course Information for Cookery and Catering

For more information a course please click the links.

1	Cake Decorating
2	Sugarcraft



North Tyneside Council

Cake Decorating

Enrolment Requirements	For more information or to apply ring (0191) 643 2288 or to apply online go to www.northtyneside.gov.uk/ala
The course is suitable for beginners and those who would like to improve their skills. Beginners will learn basic techniques of cake decorating and those with some previous experience will build on and extend their skills. Please see additional costs, ingredients and equipment required which are detailed in the 'What else do I need to know' section below.	

What will I learn on this course?
<ul style="list-style-type: none">• How to make basic prefabricated decorations• How to prepare and cover a round and square cake• How to decorate cup cakes• Simple finishing techniques• How to work safely and hygienically in the kitchen. <p>This course will build your skills in cake decorating. The sessions will be friendly and relaxed where the tutor will demonstrate, give step by step instructions and help you to practise your skills.</p>

Assessment	Awarding body: N/A
Activities and work will be assessed by your tutor.	

Course Length	Attendance
10 weeks	You will be expected to attend every week.

What else do I need to know?

The following is a list of basic equipment and ingredients necessary for the course, the list is not exhaustive and there are items you may wish to purchase as the course progresses, although these items will not be necessary.

EQUIPMENT MARKED WITH A STAR * WILL BE NEEDED ON THE FIRST SESSION.

The total cost of equipment and ingredients for the course should not exceed £40.00.

- Icing sugar *
- Sugar shaker *
- Sugarpaste *
- Tylo powder or petal paste*
- Carving Knife /Bread Knife (serrated edge is preferable)
- 6" palette knife *
- Small sharp knife
- Smoother (Smoother with a rounded edge and straight edge is preferable)
- Side Edger (optional)
- Closed scalloped crimpers
- Set of small blossom cutters*
- Selection of paste colours
- Cocktail sticks*
- Small rolling pin*
- 10" Drum Board Round & 10" Drum Board Square
- Large Piping Nozzle for Buttercream Piping
- Disposable piping bags
- Buttercream
- Jam – Seedless
- Cake Box to carry items home.

You will also need to provide sponge cakes for the course, 8" round and 8" square and 12 cupcakes.

What could I do next?

You could enrol on the term 3 course Sugarcraft to extend your cake decorating skills.



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Sugarcraft

Enrolment Requirements	For more information or to apply ring (0191) 643 2288 or to apply online go to www.northtyneside.gov.uk/ala
The course is suitable for beginners and those who would like to improve their skills. Beginners will learn basic techniques of cake decorating and those with some previous experience will build on and extend their skills. Please see additional costs, ingredients and equipment required which are detailed in the 'What else do I need to know' section below.	

What will I learn on this course?
<ul style="list-style-type: none">• How to make a selection of sugar craft flowers and leaves. An example of flowers which may be covered are Roses, Rose leaves, Filler Flowers, Fantasy Flowers, Calla Lilly, Ivy leaves• How to tape the flowers into a display• The various pastes available• How to work safely and hygienically. <p>The sessions will be friendly and relaxed. The tutor will demonstrate whilst giving step by step instructions and then help you as you practise your skills.</p>

Assessment	Awarding body: N/A
Activities and work will be assessed by your tutor.	

Course Length	Attendance
5 weeks	You will be expected to attend every week.

What else do I need to know?

This is not an exhaustive list and a variety of different equipment is available but equipment needed to complete this course is listed.

EQUIPMENT MARKED WITH A STAR * WILL BE NEEDED ON THE FIRST SESSION.

The total cost of equipment and ingredients for the course should not exceed £40.00

- Petal paste * (Squires Kitchen / Beau Paste/ Renshaws Modelling paste, any of these would be suitable)
- Edible glue or white of egg *
- Trex, white Flora or petal base *
- Cornflour bag (cornflour tied in a small piece of muslin or similar material) *
- Cel board* (You could use a smooth tile or smooth chopping board)
- Cel stick
- Silk veining tool or frilling stick *
- Embroidery scissors *
- Bone tool or ball tool
- Cel pad*
- Small piece of sponge * (thin)
- Wires (22, 24 & 26 gauge green or white covered with paper)*
- Floristry tape /Stemtex - green
- Small paint brush for glue *
- Small rolling pin*
- Oasis (grey covered in cling film or similar film) *
- Calyx cutters
- Calla lily cutter
- 5 Petal Blossom cutter – Tutor will show which one at beginning of first session
- FMM 65mm Five petal rose cutter
- Rose leaf cutter & Veiner
- Ivy leaf cutters
- Ivy leaf veiner
- Colours, Foliage Green, Lemon Yellow, powder colour, other suggested colours will be advised during lessons
- Kitchen scissors or small wire cutters *
- Polythene bags. *

You should be able to source these items from local cake decorating shops or from the Internet. You will be given advice on how to find resources throughout the course.

What could I do next?

You could enrol on an accredited course at college.