



North Tyneside Council

Cake Decorating – Novelty Cakes

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 decorating a range of novelty cakes 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?

- How to make basic prefabricated decorations
- How to prepare and cover a round and square cake
- How to decorate novelty cup cakes
- Simple finishing techniques
- How to work safely and hygienically in the kitchen.

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.

Assessment

Awarding body: N/A

Activities and work will be assessed by your tutor.

Course Length

5 weeks

Attendance

You will be expected to attend every week.

Page 1 of 2 – continued overleaf

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.