



Cake Decorating 2

PRESTON'S
COLLEGE 

This course is aimed at learners who have completed the Cake Decorating 1 course and would like to learn more advanced techniques.

What will I learn?

You will be given the skills to master advanced cake decorating techniques, including:

- Frilling technique
- Handmade chocolate roses and carnations
- Handmade turrets and towers
- Making a castle cake
- Creating a striped cake
- Advanced modelling techniques
- Chocolate transfers
- A football shaped cake
- A handbag shaped cake
- A seasonal speciality cake
- Chocolate drip cake

How will I be taught?

You will be taught in a brand new sensory kitchen by a highly experienced tutor who runs her own cake business.

What can I do next?

This course will give you the skills to create and decorate your own cakes for business or pleasure.

Is there anything else I need to know?

You will require your full toolkit from the Cake Decorating 1 course. You will also need other cake decorating tools and equipment that your tutor will go through and advise you beforehand.

How will I be assessed?

There is no formal assessment on this course but you will be encouraged by the tutor to keep a portfolio of handouts, notes, photographs and examples of your work to show the progress you have made.

What qualification will I gain?

There is no formal qualification attached to this course.

What are the entry requirements?

You will need to have completed Cake Decorating Level 1 at Preston's College.

For an Application Form or further information
about this course please call the Advice Centre 01772 22 55 22
or email info@preston.ac.uk