

## Cake Decoration FDQ Level 1 Award

Study Mode: Part Time | Course Level: 1

### Is this course right for me?

Do you want to improve your cake decorating skills?

Whether you want to learn how to decorate cakes for family occasions, or take the first steps to a career in the confectionery industry, this Level 1 course will teach you the basics of using royal icing and sugar paste to produce attractively decorated cakes and biscuits.

You will be taught your skills at the Wellington Road campus in Bilston - which is equipped with a professional bakery kitchen - and taught by tutors who have experience of working in the baking industry themselves.

Also, if you earn less than £30,000 per year and aged 19 or over, you could study this course for FREE! Take advantage of the new funding and #DoMore with your future.

Please note: City of Wolverhampton College reserves the right to close or not run courses if enrolment numbers are not educationally or economically viable. If this course is unable to run, you will be notified as soon as possible. We apologise for any inconvenience this may cause.

### Entry Requirements

You do not need any previous experience in the bakery industry - just an interest in cake decorating and a willingness to learn.

### What will I learn?

During the course you will study the following modules:

- Decorating in sugar paste
- Piping in royal icing
- Decorating in royal icing
- Modelling of pates
- Finishing cupcakes
- Biscuit decorations
- Creativity and design

### What skills will I gain?

By studying this course you will gain practical skills and knowledge in the following areas:

- Piping skills
- Shaping and moulding skills

- Simple sugar craft

## How will I be assessed?

This is an assignment-based course so there are no exams. You will be continually assessed throughout the course in the following ways:

- Observation of your practical skills
- Assignments
- Questions by tutors
- Production of a portfolio (achievement folder) of what you have learnt

## What can I do next?

The skills you learn on this Level 1 course will enable you to progress to further hospitality and catering courses provided by the college:

- Level 2 Diploma in professional bakery
- Level 2 Diploma in professional cookery
- Level 2 Diploma in patisserie and confectionery

## Delivery

**Location:** Wellington Road Campus

**Start Date:** 23/09/2024

**Day:**

**Time:**

**Course Fee:**

**Course Code:** Q1298

**Study Mode:** Part Time

Apply online: [www.wolvcoll.ac.uk/apply](http://www.wolvcoll.ac.uk/apply)