

## Mastering the Basics of Cake Decorating

Location	Altrincham Campus
Course Type	Adult
Department	Hospitality & Catering
Start Date	Wednesday 21st January 2026
Duration	Part-time, 6 Weeks
Time	18:00 - 21:00
Fee	£ 81.00 You may be eligible for support with your tuition fees - please visit the college website - funding and finance page for further information
Course Code	APQ-HOXZ-1800

## Course Overview

This course offers a small, intimate setting for learning foundational cake decorating techniques, equipping you with the confidence to begin adorning your own speciality cakes. You will have the opportunity to work in our industrial college kitchens and be taught by industry lead professionals

Thanks to the small class sizes, ample one-on-one instruction and opportunities to ask questions are available. Throughout this course, you will enhance your basic cake decorating toolkit and master crucial skills for dressing decorating cakes.

## Course Requirements

Participants are not required to possess any previous knowledge or expertise. We welcome individuals with a genuine enthusiasm for the subject and a willingness to actively engage and contribute.

# What You Will Learn

---

You will learn countless hints and tips in this class that you can apply to your future cake decorating projects.

Bake perfect superior sponges.

Bake the perfect cupcakes. Learn techniques on flavours.

Make the perfect butter icing.

Make smooth ganach,.

Slice, fill and cover your cakes with buttercream and ganach,.

Pipe and decorate Cupcakes professionally.

Decorate a Heavenly Chocolate Drip Cake.

## Assessment

---

There will be visual assessments carried out throughout the course. There will also be Q&A coursework and worksheets.

## Progression

---

Upon successful completion of the course students may progress to an intermediate cake decorating course.

## Career Options

---

Cake Decorator: Creating custom-designed cakes for special occasions such as birthdays, weddings, and anniversaries. This can be done independently or within a bakery.

Pastry Chef: Further your skills by becoming a pastry chef, which may involve making a wide variety of pastries, including cakes, cupcakes, and other confections.

Bakery Owner: Open your own bakery specialising in custom cake design and decoration. This could also include other baked goods like pastries, cookies, and bread.

## Mandatory Units

---

There are no mandatory units.

## Contact Details

---

For further information please contact T: 0161 886 7070 or E: [info@trafford.ac.uk](mailto:info@trafford.ac.uk)

## Disclaimer

---

Although every care has been taken to ensure that the information contained within this document is accurate, there may be changes to this programme and provision. We will endeavour to keep prospective and current students updated where appropriate and when the information becomes available.