

TURNING PASSION INTO CAREER

CERTIFICATE IN CAKE DECORATION



5 SESSIONS

MONDAYS

7:00PM - 10:00PM

MIB COLLEGE, PJ NEW TOWN

Start off with foundational techniques in decorating, piping and colouring, then be guided through a range of buttercream designs, including flowers, rosettes, swirls, wordings and much more.

Classes are designed to encourage you to get crafty and creative, with our experienced chef always ready to assist.

SESSIONS:

1. Basic piping decoration with different types of nozzles
2. Cupcake decoration
3. Floral wreath cake
4. Animal figurines cake toppers
5. Basic fondant cake

UNIQUE HIGHLIGHTS

- RECIPE BOOK PROVIDED
- APRON & CAP PROVIDED
- INGREDIENTS PROVIDED
- NOZZLE PIPES PROVIDED
- BRING HOME YOUR CAKES